EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

JUNE 2017 #122 FREE

CHOPSTICKS NY®

www.chopsticksny.com

Beauty & Health Issue

Learning from Japan's Beauty and Hair Care Trends

Special Feature

Miss Saigon Resurrected

Extra Large Soup Dumpling

Farm to Table! Food Safety Guaranteed!

Pork broth is reduced for 7 to 8 hours with crab meat, shrimp, and traditional soup dumplings ingredients to make the filling.
We never add MSG!
Plenty of collagen!

Uncooked dumpling

Steaming for 15 min.

Tasting the soup with straw

Tasting the filling with spoon

Bring this ad for **1 Free Beer / Soft Drink** per order

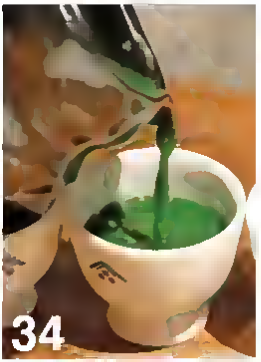
Exp. June 30th

DRUNKEN DUMPLING 酔卒

137 FIRST AVENUE (BET. 8TH AND 9TH STREETS) SUN - THU 12PM - 10PM FRI - SAT 12PM - 12AM 212-982-8882

CHOPSTICKS NY CONTENTS

June 2017, #122



SPECIAL FEATURE

02 ***Miss Saigon* Resurrected**

This March the new production of *Miss Saigon* premiered on Broadway with many Asian cast members. Chopsticks NY digs into this revival musical with the help of Ms. Minami Yusui, Japanese actress and one of the cast members of the current *Miss Saigon* production.

WHAT'S NEW

04 **Shop:** Opening the Second Katagiri Grocery Store
Book: *Edges of Rainbow* Portrays Japan's LGBTQ Culture
Book: *Monkey Business Vol.7* Anthology of Japan's Writings

ANNUAL BEAUTY AND HEALTH ISSUE

06 **Learning from Japanese Beauty and Hair Care Trends**

Experts from beauty and hair industries reveal what are trending in the Japanese markets, which are definitely coming to the U.S.

08 **Featured beauty and hair salons, spas, and health clinics**
12 Beauty/Hair Salon List
13 Health Clinic List

FOOD

14 Japanese Restaurant Review
16 Japanese Restaurant List
27 Mixology Lab
28 Healthy, Hearty Cooking
31 Grocery List

LIFESTYLE

32 Japanese Crossword
33 School List
34 Focus: Matcha Green Tea
35 Shop List
36 Sub-Cul Watch
38 MONO-Logue: Tamago Boro
39 Travel: Summer in Hokkaido

ASIA

42 Asian Travel: Nepal
43 Asian Restaurant Review
44 Asian Restaurant List

EVENT / ENTERTAINMENT / LEISURE

47 Exhibition
47 Performance
47 Event
48 Happenings

The featured topic of this issue is Beauty & Health. Explore what's trending in Japan and learn about salons and clinics that can help improve your beauty and health concerns.

President / Publisher
Hitoshi Onishi

Editor-in-Chief
Noriko Komura

Writers
Michael Goldstein
Nobi Nakanishi
Neglah Sharma
Stacy Smith
Kate Williamson

Proofreader
Snsan Spain

Art Director
Atsushi Hayashi

Sales
Noriyuki Shimizu
Yurika Saegusa

Intern
Jazmin Justo

Member, TPNY, LLC
Tetsuji Shintani

Published by Trend Pot NY LLC
40 Exchange Pl. #1902
New York, NY 10005
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

©2017 by Trend Pot NY LLC. All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY LLC is not responsible for any damage dne to the contents made available through CHOPSTICKS NY.

Presented by The No.1 Japanese free paper in NY. NY Japion

Miss Saigon Resurrected

***Miss Saigon* was a huge hit musical on Broadway in the 1990s, running for about ten years from 1991 to 2001. Adapted from the storyline of Puccini's opera *Madama Butterfly* and set during the Vietnam War, this love story about the 17-year old Vietnamese girl Kim and the young American G.I. Chris captured audiences' hearts. This March, a new production of *Miss Saigon* premiered on Broadway with many Asian cast members. *Chopsticks NY* delves into this revival musical with the help of Ms. Minami Yusui, a Japanese actress and one of the cast members of the current *Miss Saigon* production.**

Asian Actors Empowered

The backdrop of *Miss Saigon* is mainly in Vietnam and Thailand, and the story involves local people. So one of the exciting elements of this new production, particularly for *Chopsticks NY* readers, is that there are many Asian actors. "It is one of the first musicals to feature Asian actors," says Ms. Yusui. In the past, Asian characters were often played by Caucasian or Hispanic actors, not only in theater, but also in films and TV. This was also the case for the original production of *Miss Saigon*—the lead role of The Engineer was played by the British actor Jonathan Pryce. But today a growing number of talented Asian actors are active in show business: cast as Asians and sometimes even non-Asian characters. In this revival version of *Miss Saigon*, the two main characters are portrayed by Filipino actors—Jon Jon Briones as The Engineer and Eva Noblezada as Kim—and many other Asian actors contribute to this realistic depiction and enrich the 2017 version of *Miss Saigon*.

The classic musical *The King and I* also features many Asian actors. "Miss Saigon is 180 degrees different from The King and I, which is graceful," explains Ms. Yusui who was also in the cast of the Broadway production of *The King and I* last year. "*Miss Saigon* is livelier. This is the hustle bustle of Vietnam during crazy wartime. Scenes change quickly and there are a lot of set pieces, so it's really different." Another musical that cast many Asian actors *Allegiance* (directed by and starring *Star Trek* icon George Takei) was short-lived, but these recent Broadway productions show how varied and deep Asian actors are in show business.

Drama that Challenges Humanity

Brought to life by Claude-Michel Schonberg and Alain Boublil, the creative team behind *Les Miserables*, *Miss Saigon* depicts the dynamic social and political shifts from 1975 to 1978, at the end of the Vietnam War. There are many controversial issues behind the main plot of this epic musical. Although it is almost 40 years since the withdrawal of the U.S. from the war, there are many people who still remember or lived through those difficult times. Ms. Yusui points out that these issues in *Miss Saigon* are not really in the past, and that makes the production value of *Miss Saigon* more significant. "I guess it's an ongoing theme, as wars and refugee issues are still going on. This makes the theme of this musical very relevant and current. There are a lot of strong messages in this production."

But at the same time, what happens in the musical is a love story. "That's universal, and it's easier for the audience to relate to or sympathize with the characters," she continues. "What is the theme? It really depends on the per-

The famous helicopter scene reproducing "Operation Frequent Wind" is one of *Miss Saigon*'s highlights

son. Some people care about Kim's journey. Some veterans have had similar experiences to Chris's suffering. But humanity is the strongest theme, I think. No matter your race and how hard your circumstances are, you have to live and endure. Love, survival and the courage to persevere—these things that all humans have to cope with are depicted."

More Life Stories in the 2017 Production

Casting is one of the big differences from the original production, but other things have also been updated. "The director, Laurence Connor, puts an emphasis on the storyline. He wants the words in the songs to be heard and make it look almost like a straight play, so it's less operatic," explains Ms. Yusui. "He also wanted every cast members, even the ensemble, to have an individual story going on in each scene. When I play one of the prostitutes in the ensemble, I try really hard to convince a G.I. to get me out of my hell. The director really pushed us to go for it, so the look of the musical is more real and gritter than the original." This epic is told at a fast-pace, and its 2 hour and 40 minute running time passes by in a flash. Whether you are new to musicals, already enjoyed *The King and I* or already saw the original *Miss Saigon*, you will find this revival production more multi-layered, more modern and more alive.

MINAMI YUSUI

Japanese actress, dancer, and singer in theater performing arts. She appeared in numerous international/touring productions including *Wicked*, *Mary Poppins*, *Chicago* and *Beauty & The Beast* as well as Broadway productions of *The King and I* and *Miss Saigon*. She was also an assistant director/translator for the Japanese production of *Spring Awakening*.

www.minamiyusui.com

Tony Award nominee Eva Noblezada was originally chosen for the role of Kim when she was seventeen years old.

Jon Jon Briones's portrayal of The Engineer is outstanding—evil greedy loving and human at the same time.

*All photos from the *Miss Saigon* production by Matthew Murphy.

All Things New from Stores, Products to Events

SHOP

Katagiri's New Location Brings On the Yummy

Katagiri is a true piece of New York history – the Japanese market, started in 1907, still stands strong at its original East 59th Street location. Their newly minted second store on 41st Street near Lexington, continues the company's legacy while updating it to meet the high-traffic needs of the Grand Central Station area. Building upon the many offerings of its original location, the new store is now licensed and outfitted to produce cooked food and they are taking the opportunity full on. Katagiri offers this perpetually hungry neighborhood everything from delicious bowls of shoyu and tonkotsu ramen to traditional Japanese rice balls with fillings like broiled salmon and pickled plum. Their pre-packaged bento-boxes and *sozai* side dishes will undoubtedly fly off the shelves during lunchtime and after work hours. According to Mr. Michiaki Isoda, Katagiri's President, their concept is to present authentic tastes of Japan, which you'll find in every corner of the store in many forms. It's a delicious and convenient option for commuters and residents.

Prepared foods like ramen and sashimi conjure up feelings of *natsukashii*—nostalgia—but even if you're new to Japanese food, your palette will delight in the many flavors and textures it has to offer.

Shelves are lined with countless sweet and savory snacks, teas and sodas, and even pre-packaged takeaway bento boxes.

Katagiri Lexington Avenue location 370 Lexington Ave. #107 (at 41st St.) New York, NY 10017 | TEL. 917-472 7025 | www.katagiri.com

BOOK

Edges of Rainbow: Portraits of Japan's LGBTQ Community

Japan is homogenous in terms of ethnicity, and its society has a tendency to alienate something/someone different. If a person is not in the society's comfort zone, he/she might leave the country or go underground to survive. Due to this cultural background, the LGBTQ community in Japan has remained hidden for centuries. However, things have been changing these past decades and a growing number of Japanese people now believe that the LGBTQ community should be an integral part of society. Acclaimed photographer, Michel Delsol and journalist, Haruku Shinozaki reveals this trend to the world by documenting a fascinating group of individuals in a beautiful book, *Edges of Rainbow*. Through over 150 color and black and white photographs and accompanying text, we are introduced to a gay Episcopal priest, a trans woman pop idol and civil activist and an intersex author, among other inspiring and motivated people who are all living their lives openly and truthfully.

Ai Haruna, trans woman/pop idol/civil activist, is surrounded by fans in Harajuku.

Edges of Rainbow
Published by The New Press
$21.95
Also available as an e-book

BOOK

Monkey Business Invites You to the World of Japanese Writings

Monkey Business is an annual publication that all book lovers must check out. It is an anthology of carefully selected writings by leading writers from Japan and the U.S., which invites us to comfortably and blissfully get lost in the fascinating world of words and stories. *Monkey Business volume 7*, which was published in May, highlights 24 entries—preeminent short stories, poems, excerpts from novels, a graphic narrative and more. Editors, including Motoyuki Shibata, Japan's leading translator of English literature, cleverly handpicked writings in different styles, subject matters and looks. You might enjoy surreal short stories by Yoko Ogawa, an internationally acclaimed modern writer, and Hiroko Oyamada, a promising young writer who won the prestigious Akutagawa Award in 2013. Classic literature fans might love that legendary writers from Meiji Period, such as Soseki Natsume and Kafu Nagai as well as the father of Japanese mystery, Rampo Edogawa are included. Harukists might be excited about "On Writing Short Stories", a conversation of Haruki Murakami and Mr. Shibata whether you are already a fan of Japanese literature or new to it, *Monkey Business* is a perfect and fun piece to show you how unique (and universal) storytelling styles and cultures in Japan are.

Monkey Business volume 7 is published by A Public Space Literary Projects Inc. with the support of The Nippon Foundation's Read Japan Program.

Info www.monkeybusinessmag.tumblr.com

Annual Beauty & Health Issue

P.06 # Learning from Japanese Beauty and Hair Care Trends

Experts from beauty and hair industries reveal what are trending in the Japanese markets, which are definitely coming to the U.S

P.08 *Featured beauty and hair salons, spas, health clinics*

AUBE hair New York / ARTISTRYISM / KEN Shigematsu / Spa Karen NY / Waterside Dental / THANN Sanctuary Spa at Castle Hotel and Spa / Cornerstone Acupuncture

Listings

P.12 Beauty/Hair Salon

P.13 Health Clinic

Learning from Japanese Beauty and Hair Care Trends

In the beauty and hair industries, new trends and technologies are constantly being introduced. These trends are not random but have reasons behind them, which are actually closely related to the cultures native to each country. To explore where Japanese beauty and hair trends are going, we consulted experts and front runners in the industries.

Health-Oriented and Time-Saving Beauty Products

From high-end brands to drugstore cosmetics, Japanese beauty products for skincare and make-up are diversified and meticulously pigeonholed so that they can cater to a variety of skin types and textures, ages, occasions, ease of usage and more. Haruna Akiba of PMAI, an importer of Japanese cosmetics to the U.S. and the person responsible for selecting the best products for the U.S., shared an overview of trends and the gap between Japanese and the U.S. consumers.

"Key words that describe the current trend in the U.S. beauty industry are 'contouring' and 'matte,' which are quite different from what's trending in Japan. What the Japanese care about most right now are 'tōmei-kan' (transparent, clear) and 'tsuya-kan' (glow, luster)," says Ms. Akiba. This can be interpreted into saying that Japanese people want to create a natural, healthy-looking skin base rather than covering up. It might sound like an oxymoron, but Japanese people tend to prefer make-up that looks like they are not putting on make-up. Japanese cosmetic manufacturers strive to develop products that make skin look supple and young while smoothing out dark spots and wrinkles. At the same time, it is important for the Japanese to maintain healthy skin, which is why skincare product lines are so diverse. Ms. Akiba explains about some of Japan's skincare trends by saying, "We see that organic cosmetics' sales are growing. I think this is a reflection of health-consciousness. Also strong in the market are products that help save time, such as all-in-one gels and ready-to-use masks. And large-sized, reasonably priced lotions are becoming more and more popular. People have fun using generous amounts of lotion without worrying about squandering money."

Some of the products PMAI recently brought to the U.S. include **Saborino**, a ready-to-use mask that was developed to be used in the morning, and I-MJU **Hatomugi Skin Conditioner**. The former formulates components that cleanse, moisturize and tighten skin at the same time. It's the perfect face mask for those who want to shorten their morning skincare regimen. The latter is a good example of a low-cost, large bottle of lotion that allows you to use plentiful amounts of it at one time. It contains Job's tears' extract that is believed to have an effect on promoting skin turnover. One bottle contains 500 ml (17 oz) and is priced around $10. No matter their time constraints or financial limitations, Japanese enjoy skincare as much as you enjoy putting on makeup. Why not try fun skincare items that both save you time and are friendly to your wallet?

When you wake up in the morning, just put a sheet of the **Saborino** mask on your face and wait 60 seconds. Your skin and mind will be totally awakened and ready for the day.

Splash generous amounts of **Hatomugi Skin Conditioner** all over your skin and neck and enjoy the feeling of the lotion permeating deep into your skin.

Scalp D Beaute Purefree Eyelash serum is a huge hit in both Japan and the U.S. It nourishes and strengthens your lashes by improving the hair follicle cycle's condition.

PMAI

In 2001, a group of leading manufacturers and distributors of health, beauty and general household goods founded PMAI to further develop the growing U.S. market. By combining their expertise and experience within the import and distribution industries, PMAI was able to identify and respond to the needs of the Asian retail market.

NY Office 600 Dell Rd. Carlstadt, NJ 07072. TEL: 201-436-0445
LA Office 1700 W. Walnut Pkwy. Compton, CA 90220. TEL: 310-661-7260
www.pmaiusa.com

Health Conscious Hair Styling

Japanese people have traditionally valued healthy, shiny hair regardless of hairstyles and hair colors. They are very conscious of the wellness of their hair, and naturally, the hair care culture in Japan has been well-established. The culture continues to grow and is constantly being developed. To understand the latest hair care trend in Japan, we consulted Takara Belmont, a leading hair product and equipment provider and one of the biggest influencers in the Japanese hair salon and spa industry.

Get the Result Faster in Less Damaging Ways

The health of one's hair is usually forsaken in order to get faster, more immediate results in the U.S., but in Japan, this lack of regard to hair damage is almost unheard of. Attaining beauty is something that is considered to take time, both in order to do it right and to ensure that health is taken into account. Therefore in this age of fast-paced lifestyle, reducing the time of perm and color services while maintaining the result is crucial, and that is what Takara Belmont deals with these days.

It is with technologies like **Spa Mist II** where we see how far Japanese are willing to go to protect and strengthen hair. While mist machines look like steam machines, they function completely differently - using ultrasonic vibrations to bombard hair with microscopic water particles in order to provide a level of deep conditioning. This is much more effective and less damaging in treating hair—whether it is color or perm. The Spa Mist II can be adjusted to various temperatures (while steam can't), and stylists can even control the size of the mist particles. This system is not only used for perm and color, but also for head spa. Also notable is the **Rollerball F**, a temperature sensitive dryer used in conjunction with treatments. It can automatically shut itself off thanks to a pinpoint sensor that can see when your scalp is getting too warm. Warming the hair and scalp with just the right amount of heat prevents them from getting damaged.

Hair Care Through Maximum Comfort

Spending an excessive amount of time in a chair during a treatment can become uncomfortable. Takara Belmont has also created equipment that focuses on comfort. Take for instance, the **YUME**. This is Takara Belmont's flagship shampoo station that offers a completely ergonomic experience for customers, allowing full-flat reclining, just like a first-class seat on a plane, and cradling every part of the body. Especially, the neck and two head cushions, both of which are adjustable for each customer. They are designed to help every customer to maintain ultimate comfort during long-hour treatments, such as Head Spa. "Three things set Japanese salons apart: Technology, Technique, and Service," said COO of Takara Belmont USA, Kent Iwasaki. "So Takara Belmont creates products that fulfill this, always looks ahead, and does its part to keep hair healthy."

These health-conscious minds run through Japanese salons and their services, even in the U.S. People living in the U.S. do not hesitate to try extreme measures to get a result, however, hair is a part of the body that should be properly taken care of. If you don't know how to get a style you want and still maintain the wellness of your hair, just go to hair salons that take health issues seriously. And Japanese hair salons are the safest options because they are all equipped with a health-oriented facility in mind.

*Spa Mist II, Rollerball F and YUME are uniquely developed by Takara Belmont. Employing highly advanced technologies, these appliances bring superior results.

YUME is designed to recline full-flat, giving customers total relaxation.

Neck support design is epoch-making. All cushions are designed to rotate and to be able to adjust perfectly to the contours of the head.

Spa Mist II uses a soft, microscopic mist that penetrates the scalp and hair. It can be used with treatments like the Head Spa and with hair coloring or a perm.

Takara Belmont
Takara Belmont Corporation is a leading company in Salon and Spa Manufacturing and Design, founded in Japan in 1921. For nearly a century, its goal has been to help people fulfill their wish to stay beautiful and healthy by providing superior products and services.
17 W. 56th St., New York, NY 10019
TEL: 212-541-6660 | www.takarabelmont.com

ADVERTISEMENT

Top Quality Hair Service Within Your Budget

With over 120 branches in Japan, Singapore, and Hawaii, AUBE hair group is one of the most successful Japanese hair salons. About half a year ago, they opened their first New York branch, AUBE hair New York. The salon is located at the intersection of Union Square and the East Village, and it is building up a solid fan base. Fumiyuki Tahara, CEO of AUBE hair group USA, talks about the salon's specialties and demystifies the secrets behind its popularity.

Can you tell us what is special about AUBE hair New York?

We are confident that our techniques and services will satisfy all customers. Plus we offer them at reasonable prices, probably at half or 1/3 of the prices that our level of service normally costs. That's our number one specialty. Also, we believe that respecting individual personalities and features is very important in this business. So we take the time to find out what's most important to each customer. I am confident in declaring, "AUBE makes everyone beautiful."

What are the latest hair services that you are promoting?

Head Spa is the one we want everyone to try. We are equipped with a full-flat shampoo chair, YUME, which is rarely found in NY's salons. It makes customers feel fully relaxed during the head spa treatment, which takes 45-60 minutes. Since we use a special lymphatic drainage massage technique for our head spa, it not only removes dirt and oil from the scalp but also helps to detoxify the lymphatic system, leading to complete relaxation. It is good for all kinds of people, but particularly those who suffer from headaches and eye fatigue. People using computers and smartphones for long amounts of time will also appreciate this head spa. Plus it helps lift the face, and the results are very obvious.

We also promote digital perms, which is what we call a memory form perm. It creates natural looking curls that last longer than conventional perms, and is less demeaning to the hair. You can easily reproduce the curls and waves just by letting your hair dry naturally.

I should also mention that our stylists' coloring techniques are really advanced. Among all the AUBE group stylists, our NY stylists are top class.

Mr. Tahara, CEO of AUBE hair group USA spearheaded the NY branch and is proud of the quality and level of services there.

AUBE creates a cafe-like atmosphere for their customers, who can choose one from 49 kind of drinks.

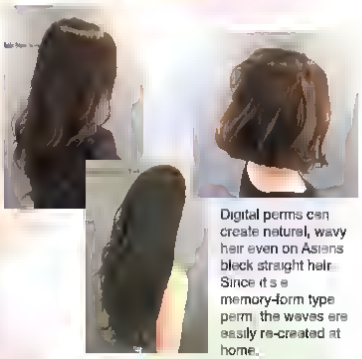
Would you elaborate on what makes your stylists' coloring techniques stand out?

There are a few elements. I believe the essence of coloring is how to find personal colors for each client. We do this by consulting with each client to listen to their preferences and suggest a couple of options before finally deciding on colors. Another important thing is how much we know about the system of chemicals to produce a target color. Each person's hair type and condition is unique, meaning that it requires different chemical solutions, combinations and times to produce a certain color. This kind of knowledge, experience and technique is crucial for a good colorist. Our stylists are really established in this respect.

What's coming to AUBE in the future?

We are opening our second location in New York in July on 19th Street between 5th and 6th Avenues. We hope to open another salon in New York by the end of the year.

YUME is a shampoo chair that reclines fully flat, making customers feel comfortable and relaxed while being treated.



Digital perms can create natural, wavy hair even on Asians' black straight hair. Since it's a memory-form type perm, the waves are easily re-created at home.

AUBE hair New York's stylists are well-versed in coloring techniques. From bold to subtle colors, they can answer any requests.

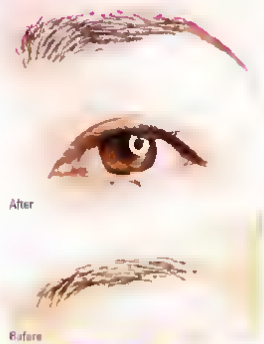
AUBE hair New York

77 E. 10th St.
(bet. 3rd & 4th Aves.)
New York, NY 10003
TEL. 347-259-1111
Mon-Sun 10 am-9 pm
www.aube-new-york.com/en

Natural-Look 3 Dimensional Brows with Microblading

ARTISTRYISM

$100 Off microblading
Including retouching within 4-6 weeks.
Valid through July 30



Before

For people lamenting, "I have no time in the morning to put on makeup," "I want my eyebrows to still look good even when I sweat," and "I can't draw on my eyebrows well," here is the perfect solution—microblading. As this technique draws on each hair with a small blade that has five tiny needles. It is able to achieve a natural finish as opposed to traditional flat-finish cosmetic tattoo eyebrows. A licensed Japanese makeup artist helps create the perfect eyebrows for clients by examining their individual facial structures, hair flow and coloring. Microblading normally lasts 2-3 years. The initial application takes up to two hours, and retouching takes an hour.

748 Union St., Lower level of Spoke the Hub, Brooklyn, NY 11215
TEL. 917-405-6639 | miyuesakawa.biz
By appointment only.
Microblading: $480

Visibly "Invisible" Gray Hair Treatment

KEN Shigematsu

$30 Off total amount
New customers mentioning Chopsticks NY only

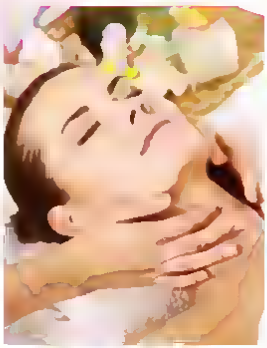
With 3 decades of experience, KEN Shigematsu is now working as a freelance hairdresser by appointment only. His warm personality with solid technique and services "from the heart" win customers' trust. He is currently promoting Gray Hair Treatment that effortlessly blends the target color with your gray hair within 5 minutes. "The treatment gives you a natural, handsome look without the dramatic change. It's perfect for people who do not like regular gray hair color and who do not want to take a long time for treatment," he said. "After this treatment, people will notice you look different, but they won't know why."

123 5th Ave., (bet. 19th & 20th Sts.)
New York, NY 10003 / TEL. 646-234-1134
Mon-Sat: 12 pm-8 pm (Appointment only)
Cut: $90 / Color: $70 and up
Highlight: $150 and up
Gray Hair Treatment: $30

Relaxing Facials Concerning Beauty and Health

Spa Karen NY

30% Off Vitamin C Anti-Oxidant Facial
Reg. $160 ➡ $112
Valid through June 30



At Spa Karen NY, a knowledgeable and experienced Japanese aesthetician examines each client's skin condition thoroughly and provides the best treatment option. This summer, Spa Karen introduces Vitamin C Anti-Oxidant Facial that helps with anti-oxidation, pore tightening, recovering from UV damage, brightening and stimulating collagen production. The steps go through removing dead skin cell and unwanted agents from the skin's surface and deep inside pores and then permeating the special vitamin C serum. A relaxing facial and decollete lymphatic massage by the veteran aesthetician is also recommended.

15 W. 44th St., 10th Fl. (bet. 5th & 6th Aves.)
New York, NY 10036
TEL. 212-729-3521 | www.spakarenny.com
beauty@spakarenny.com
By appointment only.
Customized Facial: $100, Men's Facial: $85
Back Treatment: $150

Whiter Teeth and Brighter Smile Under the Sun

Waterside Dental Care

$199 Customized Whitening Trays with 2-Week Whitening Gel (Reg. $600)

Started in the early 1980s by Dr. Jean Furuyama and joined by Dr. Clara Lee in 2008, Waterside Dental Care has a clientele of 75% Japanese patients. The two experienced and skilled dentists constantly introduce new technology and improve their services while cherishing person-to-person care. This summer, for those who want to whiten their teeth in a quick, cheap and long-lasting way, they offer a kit that comes with customized trays and whitening gel. The kit is easier to use than drugstore strips and the gels are more effective. Since the tray is customized, it touches every tooth and works well for crowded teeth. Everyone deserves a whiter smile for the summer.

10 Waterside Plaza, Lobby Level
New York, NY 10010 | TEL. 212-683-8260
watersidedental@yahoo.com
www.WatersideDDS.com
Mon-Thu: 9 am-7 pm, Sat: 9 am-2 pm

Dive into the Luxurious Thai Spa in a Hilltop Castle

: THANN Sanctuary at the Castle Hotel and Spa

Thailand is known for its holistic approach toward health and beauty and for having an established massage therapy and spa culture. Tourists from all over the world flock to the country to receive the authentic Thai-style relaxation. In Tarrytown, New York, just 25 miles north of Manhattan, there is a place we can experience those blissful spa services without making a thousands of miles trip.

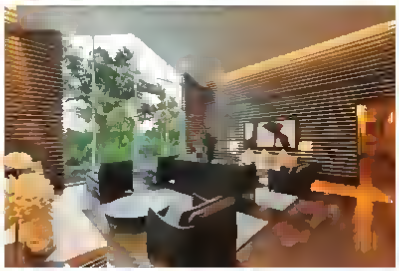
Nestled in a historic castle, THANN Sanctuary is a luxurious spa that offers a unique variety of treatments to help relax, unwind, and reduce stress by utilizing products of Thailand's THANN brand, a natural, therapeutic skincare line developed with modern dermatological science. The treatments incorporating traditional Thai techniques are formulated by THANN itself. "THANN Sanctuary, an oasis of peace and tranquility, offers a wide range of spa treatments based on THANN's art of natural therapy – the art of keeping a balance of body and mind through the five senses. THANN communicated this philosophy through a contemporary design. Many types of holistic spa treatments are offered to serve different needs of customers," explains Ms. Mae Chakvida, account manager of THANN.

To understand what they offer, try their special program. THANN Sanctuary Signature Massage. It is a deep tissue treatment, incorporating firm palm, thumb and forearm pressure to relieve and heal muscular aches and pains. Employing a unique blend of Thai and other Asian healing techniques combined with your choice of Body & Massage Oil, helps induce relaxation and ease away tension. "This rejuvenating massage treatment is highly recommended for active people or after any sport activity," says Ms. Chakvida. Also recommended is Nano Shiso Therapy that packages your choice of a 60-minute THANN Aroma Lymphatic or Swedish Massage with the healing properties of Nano Shiso extract followed by a 70-minute Revitalizing Facial for a delicate and refreshing balance between mind and body.

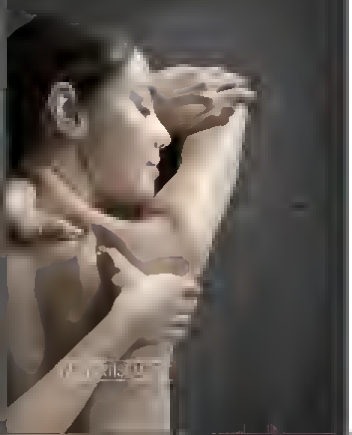
If you want to experience a more traditional experience, choose either Traditional Thai Massage (90 min.), Thai Massage with Herbal Compress (120 min.) or Thai Aromatic Massage ($120). In addition to massage therapy, their menu includes facial treatments, body therapy, and combination programs that allow you to spend longer hours in the spa for a complete relaxation and rejuvenation experience. Private health and fitness classes are also available by appointment. So dive into the sanctuary and pamper yourself with THANN's quality services.

THANN Sanctuary at Castle Hotel & Spa
400 Benedict Avenue
Tarrytown, NY 10591
TEL. 914-524-6392
www.thannsanctuaryspany.com

Castle Hotel & Spa offers a haven for tranquility and relaxation on a stunning hilltop setting with astonishing views of the Hudson River Valley.



The 8,000 square-foot THANN Sanctuary Spa features amenities like steam, whirlpool, relaxation lounges, and a private VIP treatment room.



DITP

THAILAND BOARD OF INVESTMENT

amazing THAILAND

Acupuncture Heals Acne

Many people suffer from acne, but you may not know that acupuncture is one of the best treatments for acne. The placement of fine acupuncture needles into certain points of the body can reduce inflammation, improve circulation and repair skin condition. Acupuncture not only treats acne, but also treats eye bags, wrinkles, facial skin discoloration and more

Many other health issues can compromise your skin's condition, such as stress, insomnia, hormonal imbalance, and even the use of a mouth guard.

Acupuncture will treat acne from the root, and totally balance the body's health.

Please call **212-448-9898** for your appointment.

FREE CONSULTATION and AFFOROABLE PRICES AVAILABLE.

Dr Ning Ma one of the most prestigious Chinese Medicine practitioners in Manhattan has aquired profound knowledge and over 25 years clinical experience. He and his team will provide you with pain free treatment and remarkable results

Acupuncture can treat a wide variety of illnesses:
Pain Infertility Weight control Grastro Intestinal Woman Health Thyroid Condition Stop Smoking Stress Management & Well - Being

Cornerstone Acupuncture **212-448-9898** 30 East 40th Street PH SE (bet Park & Madison Aves) Near Grand Central Station
http://cornerstonsacupuncture.com

TOTAL RETAIL SOLUTIONS
PMAI is the largest Japanese distributor of health & beauty products in the U.S. and offer total retail solutions, from handling logistics to
Saborino
PMAI
A member of JFC Group
www.pmaiusa.com
NY Office
600 Dell Road Carlstadt, NJ 07072
TEL (201) 438-0445 FAX (201) 438 0668
LA Office
1700 W Walnut Parkway Compton CA 90220
TEL (310) 661-7260 FAX (310) 762 9026

YO-C
SALON
ALL SERVICES
20% OFF
*Valid thru June 30th *Reservations required
*New customers only
We work hard to bring total satisfaction to our customers.
225 East 5th Street New York, NY 10003
212-529-0355 info@yo-csalon.com www.yo-csalon.com

Beauty Guide

Indicated prices are basic haircut prices for hair salons and recommended treatment price for spas

★ Chopsticks NY available to pick up

HAIR SALON

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm

Comb patrol. First time clients will receive 10% off with coupon

305 3rd Ave 2 Fl (bet 49th & 50th St.) $50-
212-584-8058 www.rhplusny.com

Chelsea — Tomoko Shima Hair Salon DT

$45 haircut with simple hand dry always. Sometimes you find a business that is open, reminding you why you live in NYC. We provide impeccable service excellent prices and we reward our loyal clients. Please mention Chopsticks NY!

235 W 14th St #31 (bet. 7th & 9th Ave.) $45-
646-438-5277 www.tomokoshima.com

East Village — SALON VIJIN*

Salon Vijin has reopened in the Lower East Side with a new passion to evolve to the latest hairstyles and design trends providing even more sophisticated services and technology

22 East 1st St (bet. Bowery & 2nd Ave.) $60-
212-254-0064 www.salonvijin.com

East Village — Yo-C Salon*

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and appearsiveness of NY styles and high girlights individual customers personality Application of Japanese Straight Perm and cuts $300 & up Student discount available

225 E 5th St (bet. 2nd & 3rd Ave.) $75-
212-529-0335 www.yo-csalon.com

Upper West — Hoshi Coape III

2401 Broadway (at 108th St.) $40-
212-873-0480

Upper East — BLU BOCKER

436 E 75th St (bet. 1st & York Ave.) $55-
646-878-6316

Upper East — Michi*

208 E 60th St. (bet. 2nd & 3rd Ave.) $50-
212 752 8228

Upper East — Tomako Shima Hair Salon*

171 E 82nd St. (bet. Lexington & 3rd. Ave.) $90-
212 722-1827

Midtown West — Midama Salon-Gallary

545 9th Ave (bet. 37th & 38th St.) $100-
917-432-2667

Midtown West — Mitzu Hair & Make-up

57 W 57th St. #1204 (at 6th Ave.) $135-
212-675-5360

Midtown East — Balaa New York

239 E 53rd St (bet. 2nd & 3rd Ave.) $50-
646-707-0050

Midtown East — Eiji Salon

601 Madison Ave 5 FL (bet. 57th & 58th St.) $125-
212-838-3454

Midtown East — Hair Mates Midtown*

114 E 40th St (bet. Lexington & Park Ave.) $55-
212-986-2630

Midtown East — Hazuki Hair

328 E 53rd St (bet. 1st & 2nd Ave.) $30-
212 755-2823

Midtown East — Hisako Salon*

233 E 50th St (bet. 2nd & 3rd Ave.) $90-
212-764-7540

Midtown East — Mingle/SOHO New York

141 E 55th St. (bet. Lexington & 3rd. Ave.) $40-
212-751-2367 (SHNY)

Midtown East — Mamotaro*

22 E 49th St 2 Fl (bet. Madison & 5th Ave.) $70-
212-759-2332

Midtown East — Salon Ishi

70 E. 55th St. (bet. Park & Madison Ave.) $87-
212-758-4744

Midtown East — Salon Kinya

6 E 41st St 2 Fl (bet.5th & Madison Ave.) $85-
212-576-1117

Midtown East — Salon Wave

1025 2nd Ave. (at 54th St.) $50-
212-355-7393

Midtown East — T-Gardens New York

32 E 33th St (bet. 1st & 2nd Aves.) $70-
212-366-0105

Midtown East — VARTALI SALON

46 East 57th St (bet Park & Madison Ave.) $35-
212-935-4640

Midtown East — YUKIE Hair & Nail Salon

40 E 49th St (bet Park & Madison Ave.) $40-
212-702-9690

Chelsea — Curvy Lashes & Hair

123 5th Ave. 2nd Fl (bet. 16th & 20th St.) $45-
347-623-2883

Chelsea — Hisako Salon*

153 7th Ave. (bet. 20th & 21st St.) $55-
212-989-2233

Chelsea — KIWA Salon*

234 W. 27th St (bet. 7th & 8th Ave.) $55-
212-920-3846

Gramercy — Hayato New York*

125 E. 23rd St 2 Fl (bet. Lexington & Park Ave.) $70-
212-673-7373

Gramercy — Kan Shigamatsa

123 5th Ave. 2Fl (bet. 19th & 20th St.) $30-
646-234-1134

Gramercy — Warrea-Tricomi

125 5th Ave. (bet. 19th & 20th St.) $180-
212 262-1895

West Village — GAROEN

323 W. 11th St (bet. Greenwich & Washington) $70-
212-647-3303

East Village — AUBE hair New York

77 E. 10th St (bet. 3rd & 4th Ave.) $40-
347-293-1111

East Village — Olala*

143 Ave. A (bet. 9th & 10th St.) $50-
212 777-5252

East Village — Hair by MIYU

204 E 9th St (bet. Cooper Sq. & 2nd Ave.) $35-
917-405-8533

East Village — Hair Mates Downtown*

13 3rd Ave (bet. 7th & St. Marks Pl.) $45-
212-777 4612

East Village — i Salon*

77 E. 10th St (bet. 3rd & 4th Ave.) $45-
212-505-0537

East Village — KAMINOTECH

150 2nd Ave (bet. 9th & 10th St.) $55-
212 388-8942

East Village — Kiyora Salon*

15 E. 12th St 2 Fl (5th Ave. & University Pl.) $100-
212-414-4451

East Village — Pirka Salon

233 E. 4th St (bet. Ave A & B) $80-
212-473-6209

East Village — Q Hair*

18 Bleecker St (bet. Bowery & Layfayette St.) $88-
212-614-8721

East Village — Rebirth

304 E. 9th St (bet. Ave B & C) $90-
212-677-1742

East Village — Takamichi Hair*

283 Bowery St. (bet. Houston & Stanton St.) $120-
212-420-7979

East Village — Tokayama Salon

627 E. 6th St (bet. Ave B & C $90-
212 260-7607

Lower Mhn — Cocoro Salon

122 Ludlow St. (bet. Rivington & Delancey St.) $115-
212-228-8384

Lower Mhn — Hazuki Hair Oowatown

102 Suffolk St. (bet. Delancey & Rivington Sts.) $40-
212-228-3450

Tribeca — Tokuyama Salon

34 N Moore St (bet. Hudson & Varick St) $70-
212 219-3535

Brooklyn — Cocoro Salon*

129 N. 8th St (bet. 8th & 7th St.) $50-
718-782-1188

Brooklyn — Commune at Kraa*

185 Roebling St. (bet. Grand & 51st St.) $50-
718-384-7412

Brooklyn — Shizea

57 N 6th St. (bet. Kent & Wythe Ave.) $65-
347 529-0517

Long Island — LI Wave*

18 Haven Ave 2nd Fl Port Washington, NY 11050 $40-
516-883-3040

Westchester — Hair Studio NAKA*

287 Halstead Ave Harrison NY 10528 $85-
914-835-0045

Westchester — Mamotaro*

2 Spencer Pl 2 Fl Scarsdale NY 10583 $60-
914-472-5887

New Jersey — Akane Salon*

2024 Center Ave Fort Lee NJ 07024 $40-
201 461 3644

New Jersey — Katsako Salon*

2035 Lemoine Ave Ramt. Fort Lee NJ 07024 $60-
201 585-9859

New Jersey — Michi Beauty Salon

585 River Rd Edgewater NJ 07020 $50-
201-941-1865

New Jersey — Salon Oasis*

170 Main St. Fort Lee NJ 07024 $50-
201 242 0554

New Jersey — Tosh Hair Sapreme*

1550 Lemoine Ave Fort Lee NJ 07024 $45-
201 461 3637

Connecticut — Hiro's Hair Salon*

280 Railroad Ave Greenwich CT 06830 $95-
203-769-1620

SPA

Midtown West — Purest Laser

25 W 39th St 6th FL (bet. 5th & 6th St.) 30 shots
212 302-9031 $45

Midtown West — Salon de Tokyo

200 W 57th St #1308 (bet. 7th Ave & Broadway) $70
212 757 2187

Midtown West — Spa Karan NY

15 W 44th St 10 Fl (bet. 5th & 6th Ave.) $60
212 728-3521

Midtown East — Hana Day Spa*

208 E 30th St. (bet. 2nd & 3rd Ave.) $100-
212 752-0225

Midtown East — MOONFLOWER SPA*

6 E 41st St. 3 FL (bet. Madison & 5th Ave.) $75
212-683-6725

Koreatown — YAK SON HOUSE*

39 W. 32nd St. #01 (bet. Broadway & 5th Ave.) $150-
212-564-7474

Chelsea — Excy Laser Hair Removal*

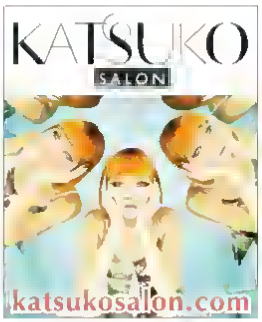
143 W. 29th St (bet. 6th & 7th Ave.) $30
212-695-1868

Gramercy — RounGe NYC

201 E. 23rd St. (bet. 2nd & 3rd Ave.) $25
646-707-2504

Soho — SPANAIL

120 Sullivan St (Spring & Prince St.) $50
646-476-3271



Health Guide

Indicated prices are recommend treatment p ce.
★ Chopsticks NY available to pick up

SHIATSU

Midtown West — Endo Seitai Shiatsu

A Vietnam practitioner of Seitai w th 23 years of experience Mr Endo corrects imbalances in your body to improve your posture alleviate back arm and neck pa n and increases energy Seitai (posture al gnment) heals your body Appo ntments s required.

153 W 27th St, #702 (bet 7th & Broadway) | $90
973-951-2939 | /60min

M n East — Do-in Center

A e yo s ck and tired of feel ng pa n n your lower back neck shoulders or feet? Sometimes even x-rays w ll not show the cause of pain For 18 years Nori Suzuki master of Dom Seitai has been us ng unique Seita methods to elim nate pa n and aches He will determ ne the root of your pa n and activate your own self healing power to f x t without drugs pills shots or surgery! See testimon als on h s website!

141 E 55th St 2E (bet Lexington & 3rd Ave) | Seitai
212-857-9114 www.donsuitai.com

Upper West — Your True Self

501 Sam nery Row (at Amsterdam Ave) | $75
212-678-4251 | /60min

Midtown West — Osaka Health Spa 46

37 W 46th St 3 Fl (bet 5th & 6th Ave) | $120
212-575-1303 | /60min

Midtown West — Salon de Tokyo*

200 W. 57th St. #1308 (at 7th Ave) | $80
212 757 2157 | /60min

Midtown East — ease NY LLC

16 E 41st St #2 (bet Mad son & 5th Ave) | $85
212-681 5151 | /50min

Midtown East — Herbal Fairy Wellness Spa

333 E 49th St Lobby O (bet 1st & 2nd Ave) | $80
212-269-3698 | /60min

Midtown East — iDo Holistic Center*

22 E 49th St 3rd Fl (bet Mad son & 5th Ave) | $60-
212-593-5300

Midtown East — Keokodo

211 E 53 d St. (bet. 2nd & 3rd Ave.) | $80
212-580-0098 | /60min

Midtown East — Madison Healing Arts

280 Mad son Ave Suite 501 New York NY 10016 | Couples Massage
646-756-2610

Chelsea — Cowlicks Japan*

137 W 19th St. (bet. 6th & 7th Ave) | $45
212 367 2123 | /30min

East Village — Keisy

22 E 9th St 2 Fl (bet 2nd & 3rd Ave) | $45
212-253-0171 | /60min

Lower Manh — Health Trail CQ

23 F ll St 2 Fl (bet Mott & Doyers St) | $40
212-608-2212 | /60min

Lower Manh — Whole Health Wellness Center & Med Spa

34 Howard St 2 Fl (bet B way & Crosby St) | $55
212-625-8886 | /60min

New Jersey — Endo Seitai Shiatsu NJ

23 Kingsland St 2 Fl Nutley NJ 07110 | $80
973-951 2939 | /60min

ACUPUNCTURE

Midtown East — Cornerstone Acupuncture

Dr N ng Ma one of the most prestigious Ch nese Medicine Practitioners n Manhattan has acqu red profound knowledge and over 25 years clin cal experience He and his team will prov de you w th pa n free treatment and remarkable results.

30 E 40th St, PH SE (bet Park & Madison Ave) | Acupun cture
212-448-0808 www.cornerstoneacupuncture.com

Midtown West — Nihon Medical Healthcare (Manhattan 44)

15 W 44th St 10 Fl (bet 5th & 6th Ave) | $80 & up
212-575-8910

Midtown West — Vital Balance Healing Center

241 W 37th St #405 (bet 7th & 8th Ave) | $35
212-470-3258 | /60min

Midtown East — Acumed Center*

150 E 56th St #1D (bet. 3rd & Lexington Ave) | $30
212-888-8877 | /60min

Midtown East — Amy Neture Center

137 E 47th St 1 Fl (bet 3rd & Lexington Ave) | $80
212-317-2720 | /visit

Midtown East — Cornerstone Acupuncture

30 E. 40th St. PH SE (bet. Park & Madison Ave.)
212-448-0808

Midtown East — Love & Compassion

124 E 40th St 12th Fl (bet Lexington & Park Ave.) | $180 /120min
212-242-8701

Chelsea — SuHu Natural Health

1 Union Sq W #715 (at E 14th St.) | $30 /visit
212-651-9281

Soho — Mushin Acupuncture

50 Greene St 2fl (bet Broome & Grand St) | $75 & up
347-625-7242

Queens — Chee Gui

133-47 Sanford Ave. #1G Flushing, NY 11355 | $80 /45min
718-961 7222

Long Island — Kimura Acupuncture

98 Hills de Ave Ste K Williston Park, NY 11596 | $80/acu $40/ear
516-512 1282

New Jersey — Dr. Hong

6135 Bergenline Ave #3 West NY NJ 07093 | $70 /30min
201-854-4488

DOCTOR

Upper East — Charles K. Loving Jr

17 E. 84th St. (bet. 5th & Mad son Ave.) | Cosmetic Surgery
212-861-7373

Midtown West — Anshin Medical Health Care

36 W 44th St #303 (bet 5th & 6th Ave) | General Clinic
212-730-9010

Midtown West — Nihon Medical Healthcare (Manhattan 44)

15 W 44th St. 10 Fl (bet. 5th & 6th Ave) | General Clinic
212-575-8910

Midtown East — Haruya Fujiwaki PhD

117 E.37th St #1A (bet. Lex. & Park Ave.) | Psych-ologist
212-286-2627

Midtown East — iDo Holistic Center*

22 E. 49th St. 3rd Fl (bet Mad son & 5th Ave) | Herbal Medicine
212-593-5300

Midtown East — Japanese Medical Practice

55 E. 34th St. 2 Fl (bet. Park & Madison Ave) | General Clinic
212-689-2119

Midtown East — Midtown Dental Group

155 E. 56th St #301 (bet. Lex. & 3rd Ave) | Dentist
212 759-5565

Midtown East — Mika Hayashi, DPM, PC

350 Lexington Ave #501(at 40th St.) | Foot&Ankle Podiatry
212-682-0043

Midtown East — Morledge Medical

150 E. 58th St. 19Fl. (at Lexington Ave.) | Clinic
212-583-2100

Chelsea — Haruna Miyamoto SW

304 W 18th St #3C (bet. 6th & 7th Ave) | Soc al Worker
347-403-3508

Gramercy — Astor Smile Dental

151 3rd Ave. (at 17th St.) | Dentist
212-254-0900

Gramercy — Heritage Wellness

110 E. 23rd St (bet. Park & Lexington) | Medicine
888-572-8328

Gramercy — Weterside Dental Care*

10 Waters de Plam Lobby Level (bet. 25th & 26th St.) | Dentist
212-683-6290

Queens — Herbal Healing Traditions

30-16 30th Dr 2nd Fl Astoria NY 11102 | Ch nese Med cine
888-982-8328

New Jersey — Edgewater Family Care Center

725 River Rd #202 Edgewater NJ 0 020 | General Clinic
201-943-4040

New Jersey — Japanese Women's Center

970 Palisade Ave. #305, Teaneck, NJ 07666 | OBGYN
201-747 2284

New Jersey — New Jersey Clinic

2231 Lemoine Ave Fort Lee NJ 07024 | OBGYN Gastro
201-944-1009

CHIROPRACTIC

Upper East — Cecci Chiropractic

131 E 61st St. (bet. Park & Lexington) | $100- /visit
212-980-9332

Midtown East — Dr. Louis T. Calvano

481 3rd Ave (bet. 32nd & 33 d St.)
212 889-5490

Midtown East — Harada Chiropractic

15 E. 40th St. #901 (bet. Madison & 5th Ave.) | $80- /visit
212-360-6031

OTHER

L d a — Jikidea Reiki

Re ki s an energy healing wh ch helps improve your body and mind for your overall health You can also learn how to do Reiki Please contact for se s on schedules Then offices are located n Chelsea & Queens

646-276-3237 | Reiki
hypnoheartjikidenei@gmail com

Chelsea — Hypnosis & Humanistic NLP

He holist c approach helps people safely deal with anxiety stress, depress on self-esteem & confidence issues inner-ch ld ch ldhood traumas issues and improve mental & emotional well be ng Let's start a journey to positive life changes and happ ness

20 W 20th St #311 (bet 5th & 6th Ave) | NLP & Hypnosis
www.kthypnosis.com kt.hypno@gmail.com

Upper West — Gaia Holistic Health

20 W 64th St #24a (bet W 63rd & 64th St)
212 799-5711

Midtown East — Pilai Thai Massage

211 E 43rd St (bet 2nd & 3rd Ave) | $100 /60min
347-906-4696

Upstate — Body By Chizuru

40 Memorial Hwy New Rochelle NY 10801 | Personal-Trainer
917-699-9570

New Jersey — Club Metro USA*

1042 Schlosser St Fort Lee NJ 07024
201 944-2725

Format Ad
from $64 per month
Please contact us
for details.

CHOPSTICKS NY
TEL: 212-431-9970

Subscribe CHOPSTICKS NY
for only $19.99 /year

Get the month s full listings on Japanese dining
shopping and events around town
We will deliver CHOPSTICKS NY to your door

Call Us at 212-431-9970 or email reader@chopsticksny.com

Japanese Restaurant Review

Hide-Chan Ramen Hell's Kitchen
YO! Sushi
Gen

Mixology Lab

Matsuri (Frozen Watermelon Sake)
by Yuki Minakawa
of Kajitsu and Kokage

Healthy, Hearty Cooking

Tomato Soup with Japanese Miso
Japanese Style Ratatouille

Listing

Japanese Restaurant

Hide-Chan Ramen Hell's Kitchen

NEW!

314 W. 53rd St. (bet. 8th & 9th Aves.) New York, NY 10019
TEL: 212.969.0066 | www.hidechanramen.nyc
Mon-Sat: 11:30 am - 4 pm, 5:30-11 pm; Sun: 12 pm-8 pm

Hell's Kitchen residents are getting the gift of a new outpost of the East Side favorite, Hide-Chan Ramen. Aficionados praise this restaurant for its rich and hearty, yet silky-smooth tonkotsu broth, which is also the heart of its new location. It's hard not to smile while slurping down the classic *Tonkotsu Ramen*, especially in its deluxe version, with its perfect balance of soup, noodles, and roast pork. If you crave spice, ask for their popular *Red Dragon*. The *Shuprimpu Ramen*, topped with stir-fried garlic shrimp, is a fresh take on surf style ramen. The most unexpected dish? It's the limited-offer *Char Siu Dough*, which one-ups typical pork buns by substituting donuts for buns. It's the most surprising yet satisfying mix of savory and sweetness. The Hide-Chan Ramen Hell's Kitchen distinguishes itself by its modern space, which is as airy and intimate as its predecessor, but the real centerpiece is a ten-seat sake bar, which beckons fans of Japanese sake, shochu, and beer. A happy hour (Monday through Friday [5:30-7pm]) serves some solid bar snacks (gyoza, fried chicken and agedashi tofu, in particular) and drinks for half price, as well as free kaedama (extra serving of noodles) for early bird diners.

Perfectly balanced bowls of ramen are the hallmark of Hide Chan. You'll enjoy every last drop.

Available for a limited time, the *Char Siu Dough* is a new approach to bringing together East and West as well as savory and sweetness.

The clean, spacious new place is the perfect place to gather friends and family.

3 Best Sellers

- **Deluxe Ramen** $15
- **Shuprimpu Ramen (Shrimp)** $15
- **Char Siu Dough** $5

YO! Sushi

NEW!

23 W 23rd St (bet 5th & 6th Aves) New York, NY 10010
TEL 646-781-8640 | www.yosushiusa.com
Mon-Thu & Sun 11 am-10 pm Fri & Sat 11 am-11 pm

Even the metropolis of New York is unaccustomed to the undeniably rare phenomenon of *kaiten-zushi*, or conveyor belt sushi, where guests can select from a steady stream of items winding past each table. UK-born kaiten-zushi chain YO! Sushi, premieres a culinary opus for its recent Flatiron home breaking the ubiquity of traditional sushi eateries. Since its arrival this March, YO! brings with it a delightful sushi-go-round experience for its patrons of all ages. Curating the freshest, sustainably-sourced ingredients, Chef Mike Lewis' impressive fusion take on Japanese street food stems back to his travels to Japan. His routine visits abroad to Japan have helped him discover current food trends resulting in an assortment of handcrafted creations. In addition to creative nigiri and rolls, they serve sashimi in ceviche style. Fresh sashimi pieces are topped with playful garnishes and served with an original sauce, such as *Hamachi and Orange Ponzu*, featuring a light sauce with jalapeños *shichimi* and amaranth cress. For a taste of Chef Lewis' culinary amalgamation, try *Nori Tacos*. Sushi rice is encased in a flakey nori seaweed tempura taco shell and topped with fresh fish or vegetables. Customers are encouraged to explore the menagerie of rotating dishes, but also they can choose from their menu full of sumptuous offerings.

The one-and-only *Nori Taco* is a favorite among guests

Though kaitenzushi is indigenous to Japan for 60 years, YO! Sushi has spread the experience worldwide with nearly 100 locations

Don't conclude your meal without trying the refreshing *Strawberry Kakigori* or the unique *Hirata Donut* featuring fried bao bun

YO! Sushi is well known for its cool interior with fast and friendly service

3 Best Sellers

- **Nori Taco** $5-6
- **Yuzu Tsukuna Raman** $10
- **Kushi Katsu** $4-6

Gen

659 Washington Ave (at St. Marks Ave.), Brooklyn, NY 11238 | TEL 718-398-3550
www.genbrooklyn.com | Tue-Thu 12 pm-2 pm, 5:30-10 pm, Fri 12 pm-2 pm, 5:30-11 pm, Sat 12 pm-2:45 pm, 5:30-11 pm, Sun 12 pm-2:45 pm, 5:30-10 pm

Prospect Heights is an area rapidly getting gentrified, where we can find hip restaurants, bars and cafes. Gen, a Japanese restaurant nestled in the neighborhood before the gentrification started, just turned 13 years old this April. The owner, who is an art frame craftsman, wanted a Japanese diner for his fellow craftspeople that they could enjoy without traveling to Manhattan—home-style, comforting, and reasonable. After a decade, the blood is still alive at Gen. Myriads of menu items, which piled up after having created upon regulars' requests, are authentic Japanese "grandma's taste" with crafty twists. *Kabura Zushi*, for example, is a turnip with raw fish fermented in a rice-base pickling bed, which probably cannot be found in any other restaurants in New York. Their homemade *Nuka-zuke* vegetables pickled in nuka (rice bran) bed, is also a homey treat rarely found in other restaurants. To sample their comfort foods, try *Monthly Pre-Fix Course* for $45 or $60 with sake pairing. Speaking of sake, Gen just renovated their backyard as Niigata Sake Bar, specializing in serving sake from Niigata Prefecture that is known for having about 90 sake breweries. It is the first bar in New York, which solely devotes itself to Niigata sake. It is absolutely worth stepping out of Manhattan and traveling to savor their offerings.

Green Tea Smoked Monk Fish Liver incorporates all the smoky, savory, spicy and sour features in one dish. It is one of the best selling items at Gen and inseparable from sake

Nuka-zuke (top) and *Kabura-zushi* (left) are traditional Japanese homey comforting delicacies, which are rarely served in restaurants. Also should be noted is that many of the tableware are hand crafted by local artists.

Niigata Sake Bar at Gen's backyard serves sake from Niigata Prefecture along with paired appetizers

3 Best Sellers

- **Omakase Sushi** $25 and up
- **Kabura Zushi** $12
- **Green Tea Smoked Monk Fish Liver** $8

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Day Close | Delivery

Th F Sa Su | Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

* Chopsticks NY available to pick up

Upper West

GO! GO! CURRY!

They serve Japanese style thick curry sauce over well selected rice with your choice of topping. It's delicious freshly made yet quick, cheap and high quality. That's why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem

1567 W. 125th St. (at Broadway) $8.5
646-733-7143 www.gogocurryusa-ny.com

Amaze Fusion & Lounge $35
484 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Bar Masa $69
Time Warner Ctr. 10 Columbus Cir.
212-823-9800

Dan Japanese Restaurant $20
2011 Broadway (at 68th St.)
212-877-5255

Gari $80
370 Columbus Ave. (bet. 77th & 78th St.)
212-362-4616

Haru $35
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-579-5555

Ichia Restaurant $20
53 W. 10th St. (bet. Manhattan & Columbus Ave.)
212-365-4480

Jin Ramen* $15
3183 Broadway (at 125th St.)
646-559-2662

Jin Ramen* $15
462 Amsterdam Ave. (at 82nd St.)
646-657-0755

Kitaro $20
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-6006

Kuzaa $25
515 Amsterdam Ave. (at 83rd St.)
212-280-8038

Kumo Sushi $30
165 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6228

Mama Sushi $25
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Mana Organic Cafe $20
648 Amsterdam Ave. (bet. 91st & 92nd St.)
212-787-1110

Masa $400
Time Warner Ctr. 10 Columbus Cir. 4th Fl.
212-823-9800

Matsu $20
483 Columbus Ave. (bet. 83rd & 84th St.)
212-799-7922

Momoya Amsterdam $42
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Nahe Harlem* $25
2367 Frederick Douglass Blvd. (bet. 127th & 128th St.)
646-370-4008

Naruto Ramen $10
2634 Broadway (at 100th St.)
212-222-0223

Next Door $25
913 W. 187th St. (Fairhurst & Fort Washington)
212-543-2111

Mimi $25
565 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-6316

Rai Rai Kai* $15
1487 Amsterdam Ave. (bet. 131st & 133rd Ave.)
917-639-3342

RAKU $20
57 W. 76th St. (at Columbus Ave.)
212-873-1220

Saji's $15
256 W. 109th St. (Broadway & Amsterdam Ave.)
212-866-5926

Sama Sushi $25
964 Amsterdam Ave. (bet. 107th & 108th St.)
212-280-5858

Sun-Chan $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5004

Sushi Iaoua $70
341 Lenox Ave. (bet. 125th & 130th St.)
646-266-0555

Sushi Yasaka* $30
251 W. 72nd St. (Broadway & West End Ave.)
212-496-2400

Sushi Yu 2 $10
627 W. 181st St. (bet. Fairhurst & Cabrini)
212-781-2433

Tenzan $32
285 Columbus Ave. (bet. 73rd & 74th St.)
212-580-7300

Viaa Sushi & Saka* $20
2953-59 Broadway (bet. 115th & 116th St.)
212-222-3588

Yasha Ramen $13
340 Amsterdam Ave. (bet. 109th & 107th Ave.)
212-222-2395

Zurutto $20
142 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-438-0022

Upper East

Aki Sushi $25
1425 York Ave. (bet. 75th & 76th St.)
212-628-8885

AMURA $23
1557 2nd Ave. (bet. 80th & 81st St.)
212-772-1688

A Asosan Sushi $25
1103 1st Ave. (bet. 60th & 61st St.)
212-308-5528

CHOCHIN $15
310 E. 53rd St. (bet. 1st & 2nd Ave.)
212-425-1216

Onngari $40
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5656

Fuji Yama $30
1466 1st Ave. (bet. 76th & 77th St.)
212-249-2722

Ginza $20
800 Lexington Ave. (at 62nd St.)
212-888-7899

Haru $30
1329 3rd Ave. (at 75th St.)
212-452-2230

HOTEL STANFORD
The East Sake Bar
GRAND OPEN!
43 W 32nd St , New York, NY 10001 (HOTEL STANFORD 1F)
Tel: 1-212-563-1500 Hours: 5pm-2am, Sunday: 5pm-1am

Upper East — Haru Soko Bar
1327 3rd Ave (at 77th St.)
212-452-2230 — $38

Upper East — Ichiro
1534 2nd Ave (bet. 78th & 79th St.)
212-369-6300 — $30

Upper East — INASE
1596 1st Ave. (bet. 82nd & 83rd St.)
212-628-1236 — $40

Upper East — IRON Sushi*
355 E. 78th St. (bet. 1st & 2nd Ave.)
212-772-7580 — $25

Upper East — Isohama
1696 3rd Ave. (bet. 93rd & 94th St.)
212-828-0095 — $30

Upper East — Ko Sushi (2nd Ave.)
1329 2nd Ave. (at 70th St.)
212-439-1678 — $31

Upper East — Ko Sushi (York Ave.)
1419 York Ave. (bet. 75th & 76th St.)
212-772-1538 — $31

Upper East — Kyoto Sushi
1240 Lexington Ave. (bet. 83rd & 84th St.)
212-288-5024 — $30

Upper East — Matsu
411 E. 70th St. (bet. York & 1st Ave.)
212-744-5454 — $30

Upper East — Momokawa
1496 1st Ave. (bet. 76th & 77th St.)
212-256-0403 — $35

Upper East — Naruto Ramen*
1596 3rd Ave. (bet. 89th & 90th St.)
212-289-7833 — $10

Upper East — Ooki Sushi
1675 3rd Ave. (bet. 99th & 99th St.)
212-828-3388 — $35

Upper East — Pokn
343 E. 65th St. (bet. 1st & 2nd Ave.)
212-249-0505 — $30

Upper East — Sasabune
401 E. 73rd St. (bet. 1st & York Ave.)
212-249-1583 — $40

Upper East — Shabu-Shabu 70*
314 E. 70th St. (bet. 1st & 2nd Ave.)
212-861-5535 — $25

Upper East — Sushi of Gari
402 E. 78th St. (bet. 1st & York Ave.)
212-517-5340 — $80

Upper East — Sushi Seki*
1143 1st Ave. (bet. 62nd & 63rd St.)
212-371-0238 — $57

Upper East — Sushi Suki
1577 York Ave. (bet. 83rd & 84th St.)
212-249-3706 — $20

Upper East — Tanoshi
1372 York Ave. (bet. 73rd & 74th St.)
917 265-9254 — $61

Upper East — Tanoshi Sushi Soko Bar*
1372 York Ave. (bet. 73rd & 74th St.)
917 265-9254 — $55

Upper East — Tanzan
556 2nd Ave. (bet. 52nd & 53rd St.)
212-680-5900 — $35

Upper East — Totoya
1144 1st Ave. (at 63rd St.)
212 751-8123 — $25

Upper East — Wajima
134 E. 61st St. (bet. Lexington & Park Ave.)
212-813-9085 — $30

Upper East — YUKA*
1557 2nd Ave. (bet. 80th & 81st St.)
212 772-3675 — $25

Upper East — Yuko
1531 York Ave. (at 81st St.)
212 388-5800 — $25

Midtown West

Midtown West — GO! GO! CURRY!*

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.
273 W. 38th St. (bet. 7th & 8th Ave.) — $8.5
212-730-5555 www.gogogo-myusa-ny.com

Midtown West — Yama Ramen

Yama Ramen is a new Japanese restaurant near Rockefeller Center. They serve a wide variety of sushi rolls, appetizers and ramen for an affordable price. Each specials are also available. They offer delivery services as well.
50 W. 48th St. (bet. 5th & 7th Ave.) — $15
212-632-6868 www.yamaramen.com

Midtown West — Ai's Sushi
374 W. 46th St. (at 9th Ave.)
212-315-5668 — $15

Midtown West — Bamboo 52
344 W. 52nd St. (bet. 8th & 9th Ave.)
212 315-2777 — $12

Midtown West — Benihana
47 W. 56th St. (bet. 5th & 6th Ave.)
212-581-6930 — $30

Midtown West — DONBURI-YA*
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-980-7905 — $25

Midtown West — Hanami Sushi
157 9th Ave. (bet. 15th & 16th St.)
212 315-3161 — $15

Midtown West — Haru
228 W. 43rd St. (at 7th Ave.)
212 398-5810 — $35

Midtown West — Hide-Chan Ramen
314 W. 53rd St. (bet. 8th & 9th Ave.)
212-399-0085 — $20

Midtown West — Ichimesa
302 W. 50th St. (bet. 8th & 9th Ave.)
212 315-4800 — $20

Midtown West — Inakaya
231 W. 40th St. (bet. 7th & 8th Ave.)
212 354-2195 — $45

Midtown West — IPPUDO NY WESTSIDE
321 W. 51st St. (bet. 8th & 9th Ave.)
212 974-2500 — $32

Midtown West — Iroha
152 W. 49th St. (bet. 6th & 7th Ave.)
212 398-8049 — $30

Midtown West — ISE Menkui-tei 56
52 W. 56th St. (bet. 5th & 6th Ave.)
212 707-6702 — $25

BROOKLYN BALL FACTORY
Try our Dorayaki cake offered at Hell's Kitchen location. It is our specialty item made with organic semi-sweet red bean paste, Mascarpone cheese, matcha and sweet potatoes.
"No additives, no preservatives and no MSG" is our motto.
BROOKLYN BALL FACTORY
Cold Brew Green Tea
Rum Raisin Dorayaki
Catering service is available. See details on our website.
www.BKBallFactory.com
Manhattan Location: 725 3rd Ave. (bet. 45th & 46th St.)

Midtown West **KATSUHAMA55***
43-45 W 55th St. (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave.) $25
212-582-8065

Midtown West **Koi**
40 W 40th St. (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Mira Sushi***
46 W 22nd St. (bet. 5th & 6th Ave.) $11
212-675-7585

Midtown West **Monster Sushi**
22 W 56th St. (bet. 5th & 6th Ave.) $30
212-346-7707

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.) $40
212-956-2968

Midtown West **Nippan***
245 W 51st St (bet. Broadway & 8th Ave.) $30
646-964-5332

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha**
350 W 46th St.(bet. 8th & 9th Ave.) $25
212-541-3138

Midtown West **Oatoya Times Square**
141 W 41st St. (bet. 6th Ave. & Broadway) $20
212-704-0133

Midtown West **Sake Bar Hagi**
152 W 48th St (bet. 6th & 7th Ave.) $25
212-764-0546

Midtown West **Sake Bar Hagi 46**
358 W 46th St. (bet. 9th & 8th Ave.) $30
212-956-2429

Midtown West **Sapporo***
152 W 49th St. (bet. 6th & 7th Ave.) $18
212-869-9972

Midtown West **Shimizu**
318 W 51st St. (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Sushi Oama**
330 W 56th St. (bet. 8th & 9th Ave.) $45
212-707-9609

Midtown West **Sushi of Gan 46**
347 W 46th St. (bet. 8th & 9th Ave.) $80
212-957-0046

Midtown West **Sushi Osaka**
535 8th Ave (W 36th & 37 th St.) $15
212-629-3701

Midtown West **Sushiden***
123 W 49th St. (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***
25 W 56th St. (bet. 5th & 6th Ave.) $20
212-247-6758

Midtown West **SUZUKI**
114 W 47th St. (bet. 6th & 7th Ave.) $70
212-278-0010

Midtown West **TABATA RAMEN***
540 9th Ave (bet. 38th & 40th St.) $15
212-290-7691

Midtown West **TABATA RAMEN***
557 9th Ave (btw 37th & 38th Sts.) $15
212-465-2412

Midtown West **Terakawa Ramen**
985 8th Ave (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Next Door**
369 W 52nd St (bet. 8th & 9th Ave.) $20
—

Midtown West **Totto Ramaa W. 51nd**
464 W 51st St. (bet. 9th & 10th Ave.) $20
646-596-3056

Midtown West **Totto Ramaa W. 52nd**
366 W 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakiton TOTTO**
251 W 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4566

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212 459-2100

Midtown East

Midtown East **GO! GO! CURRY!***

East 53rd Stadium is the 6th location of Go! Go! Curry! in NYC. They provide large portions at a reasonable price. Its 8-seat dining room is easily filled up during lunch- and dinnertime. They also offer free delivery.

235 E. 53rd St. (bet. 2nd & 3rd Ave.) $8.5
646-579-5253 www.gogocurryusa-ny.com

* Chopsticks NY available to pick up

Midtown East **Sakagura***

Largest sake bar in the world! Serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & a ce bowl are popular! This amazing basement situated on the basement level is perfect for couples. Private parties available.

211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Aburiya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Arata Sushi**
1047 2nd Ave. (bet. 55th & 56th St.) $20
212-371-1338

Midtown East **Azusa**
3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-391-0001

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl. (at 50th St.) $40
212-702-9811

Midtown East **Hakubai**
The Kitano Hotel, 66 Park Ave. (at 38th St.) $66
212-885-2000

Midtown East **Hatsuhana**
17 E. 48th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hida-Chaa Raman**
248 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) $20
212-813-1900

Midtown East **HINATA**
150 E. 55th St. (bet. 3rd Ave. & Lex.) $20
212-355-2974

NEW MENU START!

917 388 3596 teisui.nyc

246 Fifth Ave New York, NY 10001
entrance on 28th St between Fifth and Broadway
Monday - Wednesday 5:30 pm - 10:30 pm
Thursday - Saturday 5:30 pm - 11:00 pm

NoMad YAKITORI TEISUI

NY Times Favorite!
Uogashi Sushi Moriawase
with egg custard, salad and miso soup
$45

[Tue - Fri]
Dinner: 5:30pm - 11:00pm
[Sat]
Brunch: 11:45am - 3:30pm
Dinner: 5:30pm - 10:30pm
[Sun]
Brunch: 11:45am - 3:30pm
Dinner: 5:30pm - 9:30pm

Enjoy Weekend Brunch!
Fried Oysters Teisho...
with egg custard, salad and miso soup
$18

Fresh seasonal fish directly from the fish markets in Japan

魚がし UOGASHI

East Village
188 1st Ave., New York NY 10009
(bet.11th & 12th Sts.)
212-253-0626 uogashinyc.com
@uogashinyc

ADVERTISEMENT

Quality-Centered All-You-Can-Eat

Assortment of sushi and rolls from the All-You-Can-Eat menu. From top clockwise: *Spicy Tuna Roll, Salmon Eel, Yellowtail* and *Tuna*.

Scrumptious appetizer: *White Tuna Nuta* features seared white tuna topped with fried scallions and served with yuzu mustard sauce.

One of the key factors when choosing a restaurant is cost performance. Regardless of what type of cuisine, people always want an affordable restaurant with quality food, good service and a comfortable atmosphere. Locals in Princeton, New Jersey, flock to Masa Sushi to enjoy all of these qualities. Owned by veteran restaurateur and chef, Owen Chen, the restaurant offers All-You-Can-Eat Japanese, where diners can enjoy quality sushi, sashimi, hibachi dishes, izakaya-style appetizers, ramen and udon noodles, and tempura for only $18.95 for lunch and $24.95 for dinner. One secret of why they can serve these quality dishes at reasonable prices is thanks to seafood from True World Foods (TWF).

"90% of our seafood comes from TWF, which is delivered three times a week. I used them from the very beginning of this restaurant in 2012," says Chef Chen. Since Masa Sushi offers All-You-Can-Eat, it's important for them to have quality fish constantly during any season. TWF can perfectly meet their needs. As a major food purveyor in the U.S. specializing in seafood, TWF sources seafood both locally and from Japan and provides a wide variety of fresh fish.

What makes Masa Sushi stand out is the variety of dishes. While you dig into their excellent sushi and sashimi, you can also try creative ocean menus like the *Ninja Roll* (deep fried roll of spicy tuna, kani crab, avocado and tobiko caviar), *Sunshine Roll* (salmon tempura and avocado roll topped with fresh salmon and crunch), *White Tuna Nuta* (pepper-coated seared white tuna served with sweet and sour mustard sauce) and *Seared Scallop* served with house-made yuzu salsa (pictured above). These fun approaches to seafood appeal to families with kids as well as clientele with adventurous minds, like the millennials who form a long line in front of the restaurant on weekends.

In order to satisfy their customers, most of whom are regulars, Chef Chen cares about one thing. "TWF has a good reputation, and I especially like that they are HACCP (Hazard Analysis Critical Control Point) certified, which means that what they provide is very safe for our customers." He completely trusts TWF not only for its quality but also for its flexibility, reliability and responsibility. With these, Masa Sushi naturally wins the trust of its customers.

The cozy dining at Masa Sushi helps Princeton locals get relaxed and enjoy their meals. Owner/chef Owen Chen, a veteran of the restaurant business, owns three Japanese restaurants in New Jersey.

Masa Sushi
415 Nassau Park Blvd., Princeton, NJ 08540
TEL 609-520-8883
www.masa8restaurant.com

True World Foods

About True World Foods
Dedicated to providing our customers the highest quality, freshest and tastiest products everyday!

32-34 Papetti Plaza, Elizabeth, NJ 07206
TEL 908-351-9090
www.trueworldfoods.com / info@trueworldfoods.com

Midtown East **Hiroshi Japanese Fusion** $25
585 3rd Ave (bet. 39th & 39th St.)
212-661-6286

Midtown East **Izakaya Riki** $40
141 E 45th St (bet. 3rd & Lexington Ave.)
212-986-5604

Midtown East **Jukai** $30
237 E 53rd St. (bet. 2nd & 3rd Ave.)
212 588-6786

Midtown East **Kajitsa** $80
125 E 39th St (bet. Lex & Park Ave.)
212-229-4473

Midtown East **KATSUHAMA47*** $18
11 E. 47th St (bet. Madison & 5th Ave.)
212-758-5905

Midtown East **Kokaga** $35
125 E 39th St. (bet. Lex & Park Ave.)
212 228-4573

Midtown East **Kuruma Zushi** $100
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.)
212-317-2702

Midtown East **Lucky Cat** $30
232 E 53rd St (bet. 2nd & 3rd Ave.)
212-838-5333

Midtown East **Nada-Sushi** $25
135 E. 50th St. (bet. 3rd & Lexington Ave.)
212-230-2537

Midtown East **Nare Sushi** $25
115 E. 57th St. (bet. Lexington & Park Ave.)
646-559-0061

Midtown East **NIKAI*** $12
830 3rd Ave. 2nd Fl. (at 51st St.)
212-355-8855

Midtown East **Nippan*** $40
155 E. 52nd St. (bet. 3rd & Lexington Ave.)
212 758-0226

Midtown East **NORIKOH** $25
10 E. 38th St. (bet. Madison & 5th Ave.)
646-510-6770

Midtown East **ONODERA** $70
461 5th Ave. (bet. 40th & 41st St.)
212-930-0925

Midtown East **Ramen Takumi*** $10
617 3rd Ave (bet. 34th & 35th St.)
212-679-2752

Midtown East **Shinbashi*** $30
7 E. 48th St. (bet. Madison & 5th Ave.)
212-813-1008

Midtown East **Shinya Shokado** $20
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-230-1234

Midtown East **Shocha & Tapas AYA** $30
247 E. 50th St. (bet. 2nd & 3rd Ave.)
212 715-0770

Midtown East **Soba TOTTO** $40
211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.)
212 557-8200

Midtown East **Sushi Time** $20
821 2nd Ave. (at 44th St.)
212-953-5913

Midtown East **Sushi You** $85
246 E. 51st St. (bet. 2nd & 3rd Ave.)
212 752-2067

Midtown East **SushiAnn** $50
36 E. 51st St (at Park Ave.)
212-755-1780

Midtown East **Sushidea** $45
18 E. 43th St (bet. Madison & 5th Ave.)
212 756-2700

Midtown East **TOMI JAZZ** $30
239 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-437-4254

Midtown East **Totto Ramen E. 52nd** $20
248 E. 52nd St (bet. 2nd & 3rd Ave.)
212-421-0052

Midtown East **West Udon Izakaya** $10
150 E. 46th St. (bet. 3rd & Lexington Ave.)
212-922-1677

Midtown East **Yakiniku GEN*** $50
250 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-602-1122

Midtown East **YAMA Restaurant** $28
308 E. 49th St. (bet. 1st & 2nd Ave.)
212-355-3370

Korea Town

Koreatown **Ichi Umi Restaurant*** $30
9 E. 32nd St. (bet. Madison & 5th Ave.)
212 725-1333

Koreatown **Izakaya MEW*** $25
53 W. 35th St (bet. 5th & 6th Ave.)
646-367-3384

Koreatown **Toyama Sushi** $22
11 W. 36th St (bet. 5th & 6th Ave.)
212 967-9541

Chelsea

Chelsea **annju*** $10

A self-service restaurant conveyer entity located near un on square station annju features an original menu created by the Japanese owner. There are many toms to choose from including sushi bento ramen udon daily donburi and sake
20 E 17th St (bet. 5th Ave. & Broadway)
646-336-7004

Chelsea **GO! GO! CURRY!*** $8.5

Chelsea Stadium is the 4th location of Go Go Curry! in NYC. Katsu curry, "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY
144 W. 19th St (bet. 6th & 7th Ave.)
212-255-4555 www.gogocurryusa-ny.com

Chelsea **AA Ichiban Sushi** $18
213 W 26 St. (bet. 7th & 8th Ave.)
212-675-6140

Chelsea **Ajisea Ramen*** $18
136 W 22th St. (bet. 6th & 7th Ave.)
646-536-0868

Chelsea **Asuka Sushi** $25
300 W 23rd St. (at 8th Ave.)
212 727-0088

Chelsea **Blue Ginger** $30
108 8th Ave. (bet. 15th & 16th St.)
212-352-0811

Chelsea **Hanamizaki Cafe*** $9
143 W. 29th St. (bet. 6th & 7th Ave.)
212-695-5633

Chelsea **Izakaya NoMad** $25
13 W 26th St. (bet. 5th & 6th Ave.)
212 213-6258

Chelsea **KAPPO TOTTO** $70
458 W. 17th St (bet. 9th & 10th Ave.)
212 924-0017

Chelsea **Kika Sushi** $15
235 9th Ave. (bet. 24th & 25th St.)
212-627-3990

Chelsea **Momoya Chelsea** $40
165 7th Ave. (at 21st St.)
212-989-4468

Chelsea **Monster Sushi** $30
158 W. 23rd St. (bet. 6th & 7th Ave.)
212 620-9131

Chelsea **MORIMOTO** $30
88 10th Ave. (bet. 15th & 16th St.)
212-989-8883

Chelsea **Ootoya Chelsea** $20
8 W. 18th St. (bet. 5th & 6th St.)
212 255-0018

Chelsea **Ushiwakamaru** $80
382 W 23rd St. (bet. 8th & 9th Ave.)
917-639-3940

Chelsea **Yakiniku Futago** $29
37 W. 17th St. (bet. 5th & 6th Ave.)
212 620-0275

Gramercy

Gramercy **15 EAST** $80
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.)
212-647-0015

Gramercy **Aji Sushi** $25
5 E 23rd Ave. (bet. 34th & 35th St.)
212-686-2055

Gramercy **Choshi***
77 Irving Place (at 15th St.) $20
212-420-1419

Gramercy **Hone**
348 1st Ave (at 20th St.) $30
212-598-0135

Gramercy **Hora**
220 Park Ave S. (at 18th St.) $30
646-428-0980

Gramercy **Mishima***
164 Lexington Ave (bet. 30th & 31st St.) $25
212-532-3596

Gramercy **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7730

Gramercy **Sushi SAMBA**
245 Park Ave. S. (bet. 19th & 20th St.) $35
212-475-8377

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (bet. Park Ave. S. & Madison Ave.) $40
212-683-2208

Gramercy **Tsuru Ton Ten**
21 E. 16th St. (bet. Broadway & 5th Ave.) $30
212-253-1700

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0968

West Village

West Village **GO! GO! CURRY!***

With this motto "Everything for your gank vigor!" 5th 15th 25th am Go!Go!Day Order any kind of Curry and you can receive one free topping coupon Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery

231 Thompson St (bet. W 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Cha Cho San***
15 W 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **Dojo Restaurant ***
14 West 4th St. (at Mercer St.) $25
212-505-0343

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9196

West Village **Hokata Toatan***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3696

West Village **Marumi**
548 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **MEW MEN**
7 Cornelia St. (bet. W. 4th & Bleeker St.) $16
212-727-1050

West Village **Mikado***
525 6th Ave. (bet. 13th & 14th St.) $20
212-255-3361

West Village **Mi-Ne Sushi Totaye**
495 6th Ave (bet. 12th & 13th St.) $25
917-675-6942

West Village **Miyabi**
121 W 3rd St. (bet. MacDougal St. & 6th Ave.) $15
212 229-1688

West Village **Miyagi**
220 W 13th St. (bet. 7th & Greenwich Ave.) $25
212-620-3030

West Village **Nayomi**
175 Prince St. (bet. Thompson & Sullivan St.) $35
212 387-8230

West Village **Ramen Tokumi***
1 University Pl (bet. University Pl & Waverly Pl.) $13
212-228-2752

West Village **Raman-Ya West 3rd**
133 W 3rd St. (bet. Macdougal & 6th Ave) $15
212-254-5228

West Village **Roman-Ye West 4th**
161 W 4th St. (bet. 6th & 7th Ave.) $15
212-989-5440

West Village **Rockmeisha***
11 Barrow St. (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **SAIKAI Dining Bar**
24 Greenwich Ave. (bet. Charles & W 10th Sts.) $30
646-830-5596

West Village **Soto**
357 6th Ave. (bet. 4th St. & Washington Pl.) $50
212-414-3088

West Village **Souen Restaurant***
210 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627-7150

West Village **Sushi Mombo**
255 Bleecker St (bet. Leroy & Cornelia St.) $18
212-675-5885

West Village **Sushi Yewo**
25 W 8th St. (bet. 5th & 6th Ave.) $30
212-253-3861

West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Bleecker St.) $40
212 777 3348

West Village **Umomi Shoppu***
513 6th Ave. (bet. 13th & 14th St.) $15
212-229-5381

East Village

East Village **Cho-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch and dinner guests will with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.

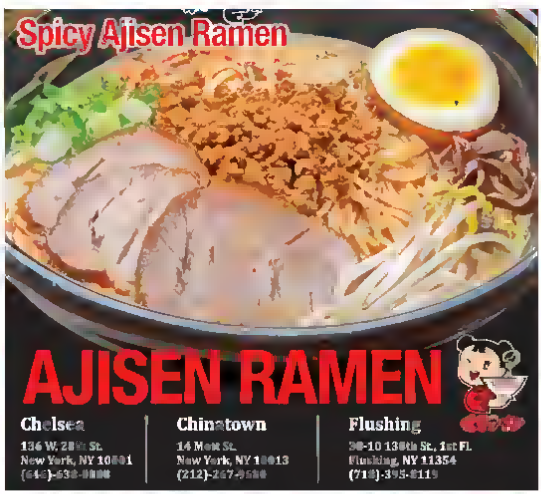
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya! Gourmet Japanese Curry boasts amazingly rich and complex flavors and its tantalizing interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm

214 E. 10th St. (bet. 1st & 2nd Ave.) $20
646-602-5770 www.nycurry-ya.com

✱ Chopsticks NY available to pick up



East Village — Otafuku × Medetai*

Otafuku x Medetai specializes in popular Japanese comfort food Takoyaki (octopus balls) and Okonomi yaki (pancakes as well as Medeta (Tai yaki) and Yakisoba. Our food will make you feel like you are in downtown Tokyo

220 E. 5th St. (bet. 2nd & 3rd Ave.) — $7 L
646-398-9438

East Village — Rai Rai Ken*

Have you ever seen the movie Tampopo - a Japanese cult movie about sizzling ramen noodle soup? Ramen Ken lets you experience the real Tokyo [illegible]. Don't forget our homemade gyoza too. They [illegible] most delightful experience!

218 E. 10th St. (bet. 1st & 2nd Ave.) — $15 L
212-477-7030

East Village — Rice Burger Yonekichi

Rice burgers have arrived in the East Village. The "buns" are rice patties that are 100% additive-free and grilled to order with just a slight brush of soy sauce. Enjoy the simple taste of rice while savoring our umami loaded fillings.

238A E. 9th St. (bet. 2nd & 3rd Ave.) — $14 L
646-669-5785 www.yonekichiny.com

East Village — Sohaya*

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner.

229 E. 9th St. (bet. 2nd & 3rd Ave.) — $20 D L
212-533-6969 www.sobaya-nyc.com

East Village — Beron Beron

184 1st Ave. (at 10th St.) — $30
212-477-1005

East Village — Bessou

5 Hanover St. (bet. Elizabeth & Bowery St.) — $40
212-226-8502

East Village — Ummite

Ummite is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

116 E. 3rd St. (bet. 1st & 2nd Ave.) — $20
646-654-1122 www.downtownumineko.com

East Village — Cho-Ka Restaurant

59 1st Ave (bet 3rd & 4th Sts.) — $10 L
212 387-0805

East Village — Gyu-Kaku*

34 Cooper Sq. (bet. 4th St. and Astor Pl.) — $40 L
212-475-2989

East Village — Hakata Hot Pot

56 St. Marks Pl. (bet. 1st & 2nd Ave.) — $30
212-533-7711

East Village — Hasaki*

210 E. 9th St. (bet. 2nd & 3rd Ave.) — $40 L
212-473-3327

East Village — Hi-Collar

214 E. 10th St. (bet. 1st & 2nd Ave.) — $20 L
212 777 7013

East Village — Ikuan Steak

90 E. 10th St. (bet. 3rd & 4th Ave.) — $20 L
917 368-3545

East Village — IPPUDO NY

65 4th Ave. (bet. 9th & 10th St.) — $29 L
212-388-0088

East Village — IRON Sushi*

212 10th St. (bet. 1st & 2nd Ave.) — $25 L
212-228-0102

East Village — Izakaya

325 East 6th St. (bet. 1st & 2nd Ave.) — $40
917-457-1284

East Village — Jack's Sliders & Sushi

171 3rd Ave. (bet. 16th & 17th St.) — $15 L
212-466-2928

East Village — Japonica

100 University Pl. (at 12th St.) — $40 L
212-243-7752

East Village — JEWEL BAKO

239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) — $45 Su
212-979-1012

East Village — Kambi Ramen House*

351 E. 14th St. (bet. 1st & 2nd Ave.) — $15 L
212 228-1396

East Village — Kenka*

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $25
212 254-5863

East Village — Kyo Ya

34 E. 7th St. (bet. Ave. A & 1st Ave.) — $42 M
212-982-4140

East Village — May's Place Sushi

121 2nd Ave. (bet. 7th & St. Marks Pl.) — $15 L
212 533-6444

East Village — MINCA

536 E. 5th St. (bet. Ave. A & B) — $10 L
212-505-3001

East Village — OH! Taisho*

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $20
212-473-1300

East Village — Ootoya Greenwich Village

41 E. 11th St. (at University Pl.) — $20 L
212-473-4300

East Village — Ramen Misoya New York

128 2nd Ave. (bet. 7th St. & St. Marks Pl.) — $10 L
212-677-4825

East Village — Ramen Satagaya *

344A St. Marks Pl. (bet. 2nd & 3rd Ave.) — $13 L
212-387-7956

East Village — Robataya NY

231 E. 5th St. (bet. 2nd & Stuyvesant St.) — $50 L
212-979-9474

East Village — Sake Bar Decibel

240 E. 9th St. (bet. 2nd & 3rd Ave.) — $40
212-473-2733

East Village — Sake Bar Satsko

202 E. 7th St. (bet. Ave. B & C) — $25
212-614-0933

East Village — SAKI

208 3rd Ave. (bet. 10th & 11th St.) — $25 L
212-353-5088

East Village — Shabu-Tatsu*

216 E. 10th St. (bet. 1st & 2nd Ave.) — $30
212-477-2372

East Village — Sobakoh*

309 E. 5th St. (bet. 1st & 2nd Ave.) — $15 L
212-254-2244

East Village — Soup East Village*

326 E. 6th St. (bet. 1st & 2nd Ave.) — $15 L
212 388-1155

East Village — Sushi Dojo

110 1st Ave (bet. 7th & 6th St.) — $31 M Su
646-692-9052

East Village — Takahachi East Village

95 Ave. A (at 6th St.) — $25
212 505-8524

East Village — Udon West*

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $20 L

East Village — Uogashi

182 1st Ave. (bet. 11th & 12th St.) — $30 M L
212 253-0628

East Village — Village Yokocho

8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) — $20
212-598-3041

East Village — Wasan

108 E. 4th St. (bet. 1st & 2nd Ave.) — $35
212 777-1378

East Village — Yakiniku West*

218 E. 5th St. (bet. 2nd & 3rd Ave.) — $25
212 979-9238

East Village — Yakitori Taisho*

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $20
212-228-5088

East Village — Yoshi Sushi*

131 Ave. A (bet. St. Marks Pl. & 8th St.) — $25 L
212-420-5805

East Village — Yuba Restaurant

105 E. 5th St. (bet. 3rd & 4th Ave.) — $40 L
212 777-8188

East Village — Zan 6*

328 E. 6th St. (bet. 1st & 2nd Ave.) — $15 L
646-425-6471

Spicy Cold Noodle
$11
Eat in or take out
Cold egg noodles mixed with sliced beef and a sweet, spicy sauce. Topped with fresh vegetables and a boiled egg, it is perfect for the summer season!
Authentic Japanese food at a reasonable price
ennju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-9pm

East Village **Zen 6***
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-603-5855

East Village **ZUNDO-YA**
84 E. 10th St. (bet. 3rd & 4th Ave.) $20
917-639-3545

Lower Manhattan

Lower Mhn **GO! GO! CURRY!***
World Trade Center Stadium is the 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.
12 John St. (bet. Broadway & Nassau St.) $8.5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Kou Rameo**
Kou Ramen
Chef Teika from Sapporo meticulously crafts his chicken broth by simmering it for over 6 hours, layering in unique ingredients to give it a depth of flavor. Delivery is available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and office.
20 John St. (bet. Broadway & Nassau St.) $15
212.571.7177 www.kourameo.com

Lower Mhn **Ajisen Ramen***
14 Mott St. (bet. Worth & Bayard St.) $16
212-267-9600

Lower Mhn **Azasu**
49 Clinton St. (bet. Stanton & Rivington St.) $30
212 777 7063

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212 747 0954

Lower Mhn **Cube 63**
53 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-5751

Lower Mhn **Gen Ramen**
112 Eldridge St. (bet. Broome & Grand St.) $15
212-966-3696

Lower Mhn **Japanese Curry Goemon**
28 Kenmare St. (bet. Elizabeth & Mott St.) $15
212-226 1282

Lower Mhn **Kuijou**
21 South End Ave. (at W. Thames St.) $38
212 786 9638

Lower Mhn **KOMEWAZA**
40 Water St. (at Corlears Sq.) $17
646-368-1727

Lower Mhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $25
212 343-9017

Lower Mhn **NY Sushi Ko**
91 Clinton St. (bet. Rivington & Delancey St.) $61
917-734-5867

Lower Mhn **Quickly Shubu Shubu**
237 Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0958

Lower Mhn **Rabbit Hoose**
76 Forsyth St. (bet. Canal & Hester St.) $20
212 343-4200

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancey & Rivington St.) $14
212 253 1158

Lower Mhn **Sushein**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) $30
212-766 2344

Lower Mhn **Yakitori Toru**
72 Kenmare St. (bet. Mulberry & Mott St.) $38
212-966 1100

Lower Mhn **Yoppuru**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212 777 7753

Tribeca

Tribeca **Azubu**
426 Greenwich (bet. Laight & Vestry St.) $25
212 274-0428

Tribeca **B Flat**
277 Church St. (bet. White & Franklin St.) $25
212 219-2970

Tribeca **Brushstroke**
30 Hudson St. (at Duane St.) $130
212 791-8771

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $30
212 274-8500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212 219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $80
212-346-0674

Tribeca **Shiguru***
277 Church St. (bet. White & Franklin St.) $25
212-965-0200

Tribeca **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212 274-0428

Tribeca **Tukuhuchi Tribecu***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1930

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212-233 3287

MI-NE SUSHI TOTOYA
For 45 years our motto has been to serve our customers food that brings them joy
(917)675-6942
12pm-10:30pm
496 Sixth Ave (bet. 12th & 13th Sts.)
www.minesushi.nyc

Soho

Soho — Blue Ribbon Sushi $51
119 Sullivan St (bet. Spring & Prince St.)
212 343-0404

Soho — Hirohisa $85
73 Thompson St (bet. Broome & Spring St.)
212 925 1613

Soho — Omae $30
113 Thompson St (bet. Spring & Prince St.)
212-925-9823

Soho — Sauen Soho* $20
210 6th Ave (at Prince St.)
212-807-7421

Brooklyn

Brooklyn — Samurai Papa

The signature dish at Samurai Papa is their Kukkoke Pork Belly Ramen. Rich milky soup extracted from pork belly. First try this is then gradually add bonito broth to milder flavor. Their selection of side dishes and sake are quite large, and they are also open for lunch.

32 Varet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn — 1 or 8* $32
86 S 2nd St. (bet. Wythe & Kent Ave.)
718 384-2152

Brooklyn — Ani Sushi* $15
142 Montague St (bet. Clinton & Henry St.)
718-923-1800

Brooklyn — Bozu
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-8770

Brooklyn — Fushimi Japanese Cuisine
8311 4th Ave (bet 83rd & 84th St.) $40
718-833-7784

Brooklyn — Ganso $11
25 Bond St. (at Livingston St.)
718-403-0900

Brooklyn — Geido* $25
331 Flatbush Ave (bet. Park & Prospect Pl.)
718-638-8655

Brooklyn — Hibino Japanese Restaurant $35
333 Henry St. (at Pacific St.)
718-852-5190

Brooklyn — ICHIRAN NY Brooklyn $25
374 Johnson Ave (bet. Bogart St. & Morgan Ave.)
718-381-0491

Brooklyn — Iron Chef House $15
32 Clark St. (bet. Monroe Pl. & Henry St.)
718-858-8517

Brooklyn — IZAKAYA on SMITH $20
178 Smith St. (bet. Wyckoff & Warren St.)
718-855-2277

Brooklyn — Ki Sushi $30
122 Smith St. (bet. Dean & Pacific St.)
718-935-0575

Brooklyn — KOGANE RAMEN $20
76 Henry St. (bet. Pineapple & Orange St.)
718-679-9228

Brooklyn — Mizu $20
192 Bedford Ave. (bet. 6th St & 7th St.)
718-782-6668

Brooklyn — Naruto Ramen $12
276 5th Ave. (bet. 1st & Garfield St.)
718-832-1111

Brooklyn — Okiway $30
1006 Flushing Ave (Wilson Ave & Noll St.)
718-417-1091

Brooklyn — Osaka $30
272 Court St. (bet. Degraw & Kane St.)
718-643-0044

Brooklyn — Oshima Restaurant $25
71 7th Ave (bet. Berkeley & Lincoln Pl.)
718-783-1838

Brooklyn — OZU $20
78 Clark St. (bet. Hicks & Henry St.)
718-797-3299

Brooklyn — Ramen Setagaya* $15
280 Bedford Ave (bet. Grand St. and N 1st St.)
718-218-8508

Brooklyn — Sakura 6
837 Manhattan Ave (bet. Calyer & Noble St.) $10
718-349-7768

Brooklyn — SALT + CHARCOAL $30
178 Grand St. (at Bedford Ave.)
718-782-2057

Brooklyn — Samurai Mama $20
205 Grand St. (bet. Bedford & Driggs Ave.)
718-599-6151

Brooklyn — Samurai Papa BS $18
584 Lafayette Ave (bet. Nostrand & Marcy Ave.)
718-398-6181

Brooklyn — Sapporo Heru Japanese
822 Manhattan Ave (bet. Driggs & Nassau Ave.) $16
718-383-3721

Brooklyn — Sushi Katsuei $35
210 7th Ave (at 3rd St.)
718-788-5388

Brooklyn — Tenzan $30
7116 18th Ave. (at 71st St.)
718-621-8238

Brooklyn — WASAN $40
440 Bergen St. (bet. 5th & Flatbush Ave.)
347 725-3550

Brooklyn — Zenkichi* $60
77 N 6th St (bet. Berry St. & Wythe Ave.)
718-384-8585

Queens

Queens — Aji Japanese Cuisine $30
36-06 Ditmars Blvd Astoria NY 11105
718-777-8658

Queens — Ajisen Ramen* $16
39-10 138th St, 1st Fl Flushing NY 11354
718-395-0118

Queens — ARIYOSHI* $18
41-13 Queens Blvd Sunnyside NY 11104
718-937-8263

Queens — Bistro 33
19-33 Ditmars Blvd Astoria NY 11105 $20
718 721-1833

Queens — Giapachi* $30
33-41 Francis Lewis Blvd Bayside NY
718-539-5531

Queens — gowasabi* $23
34-02 30th Ave Astoria NY 11103
718-204-7354

Queens — Hakata $13
37 02 Prince St. Flushing NY 11354
718-321-0280

Queens — Hashi Ramen & Izakaya* $12
192 12 Northern Blvd Flushing, NY 11358
718-224-2381

Queens — Hibino Japanese Restaurant* $35
10-70 Jackson Ave Longisland City NY 11101
718-392-5190

Queens — Hinomaru Ramen $15
33-18 Ditmars Blvd Astoria NY 11105
347 702-0943

Queens — KATSUNO* $35
103-01 Metropolitan Ave Forest Hills, NY
718-575-4033

Queens — Kondo Japanese Restaurant $40
29-13 Broadway Astoria NY 11106
347-617-1236

Queens — Kyoto Sushi
153-11 Union Tpk Flushing NY 11354 $25
718-380-7777

Queens — LINN Wafu Dining* $30
29-13 Broadway Astoria NY 11106
718-204-0060

Queens — Matsu Sushi
3411 30th Ave Astoria NY 11103 $15
718 729-7028

Queens — Nanta
107-01 70th Rd Forest Hills NY 11375 $20
718-263-2689

Queens — Oishi Sushi
37-04 Ditmars Blvd Astoria NY 11105 $20
718-626-0588

Queens — Pink Nori* $30
36-06 30th Ave Astoria NY 11103
718-685-2356

Queens **Ramen Okidoki***
34-05 30th Ave Astoria NY 11103 $15
718-606-1477

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave Glendale NY 11385 $20
718-326-6704

Queens **SUSHI ISLAND**
87-18 Queens Blvd Elmhurst, NY 11373 $20
718-803-3033

Queens **Sushi Yasu***
70-11 Austin St. Forest Hills NY 11375 $30
718-575-5189

Queens **Takesushi***
43-46 42nd St Sunnyside NY 11104 $25
718-729-9253

Queens **Tendo Sushi**
60-26 Fresh Pond Rd. Ridgewood NY 11385 $12
718-381-0809

Queens **Udan West**
13780 Northern Blvd Flushing NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 D ssers Blvd Astoria NY 11105 $28
718-545-9696

Long Island

Long Island **Restaurant Yamaguchi***

Since 1980 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. As the town's other regular menu daily lunch specials and the Chef Special are popular among the local patrons.

45 Main St. Port Washington NY 11050 $25
516-883-3500

Long Island **Benihana**
2105 Northern Blvd Manhasset NY 11030 $30
516-627-3400

Long Island **Benihana**
920 Merchant's Concourse Westbury NY $30
516-222-6031

Long Island **Inatome Japanese Steak House***
6 5th St Valley Stream NY 11581 $20
516-872-0418

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437-4552

Long Island **Koban Restaurant***
2016 Merrick Rd Merrick NY 11566 $30
516-223-3200

Long Island **Koiso**
540 Westbury Ave Carle Place NY 11514 $20
516-333-3434

Long Island **KuraBarn***
479 New York Ave Huntington NY 11743 $30
631-673-0000

Long Island **Kurofuna***
77 Commack Rd. Commack NY 11725 $20
631-499-1075

Long Island **Memon Restaurant***
1300 Franklin Ave Garden City NY 11530 $32
516-747-3388

Long Island **Nagashima**
12 A 1 Jericho Tpk. Jericho NY 11753 $25
516-338-0022

Long Island **Rock-n-Soke Port WA**
90 Main St. Port Washington NY 11050 $30
516-883-7253

Long Island **Sapporo**
3286 Merrick Rd. Wantagh, NY 11793 $18
516-785-3053

Long Island **Sen Restaurant***
23 Main St. Sag Harbor NY 11963 $45
631-725-1774

Long Island **Shiro of Japan***
401 Old Country Rd Carle Place NY 11514 $20
516-937-4770

Long Island **SUSHI ICHI**
700 N. Country Rd Setauket, NY 11733 $25
631-689-3111

Long Island **TAIKO Restaurant**
15 S. Village Ave Rockville Ctr. NY 11570 $20
516-678-6148

Long Island **Taka Sushi**
821 Carman Ave. Westbury NY 11590 $20
516-876-0033

Long Island **Tariga**
196 Jericho Tpk, Floral Park NY 11001 $20
516-352-1116

Long Island **Yuki's Polette Too***
151 Merrick Ave. Merrick NY 11566 $25
516-867-9738

Westchester

Westchester **Asian Temptation***
23 Mamaroneck Ave White Plains NY 10601 $25
914-328-5151

Westchester **Euro Asian Bistro**
30 Westchester Ave Port Chester NY 10573 $25
914-937-3690

Westchester **Gyu-Kaku***
169 Main St. White Plains NY 10601 $40
914-358-5200

Westchester **Heiku**
148 Mamaroneck Ave. White Plains 10601 $25
914-644-2887

Westchester **Hajime***
267 Halstead Ave Harrison NY 10528 $35
914-777-1543

Westchester **Ichiro**
90 Mamaroneck Ave White Plains NY 10601 $25
914-437-4688

Westchester **Karto***
28 Palmer Ave Bronxville NY 10708 $25
914-337-8290

Westchester **Karuta**
77 Quaker Ridge Rd New Rochelle NY 10804 $15
914-636-4588

Westchester **Mokomiya**
51 Court St. White Plains, NY 10601 $0
914-949-3712

Westchester **Momiji***
241 Halstead Ave Harrison, NY 10528 $25
914-835-1078

Westchester **Nanasa**
522 Mamaroneck Ave White Plains NY 10605 $50
914-215-5351

Westchester **Nishi**
473 Ashford Ave. Ardsley NY 10502 $25
914-693-2500

Westchester **Nada***
200 Hamilton Ave White Plains, NY 10601 $25
914-949-0990

Westchester **Roc N Ramen 914***
13 Anderson St. New Rochelle NY 10801 $19
914-355-1166

Westchester **Sakanaya Sushi**
14 North Central Ave. Hartsdale NY 10530 $16
914-946-9065

Westchester **Sazan Restaurant***
729 Saw Mill River Rd Ardsley NY 10502 $23
914-674-6015

Westchester **Tanto**
838 White Plains Rd Scarsdale NY 10583 $10
914-725-9100

Westchester **Tsuru**
259 N. Central Ave Hartsdale NY 10530 $25
914-761-0057

New Jersey

New Jersey **Ajihei Princeton**
11 Chambers St. Princeton NJ 08542 $20
609-252-1166

New Jersey **Akai Sushi Lounge**
11 N. Dean St. Englewood NJ 07631 $18
201-541-0088

New Jersey **Aoyuma**
1852 Washington Valley Rd Martinsville NJ $18
732-271-2558

New Jersey **Asahi Japanese**
1475 Bergen Blvd Fort Lee NJ 07024 $17
201-944-5113

New Jersey **Daimatsu**
980 Mountain Ave Mountainside NJ 07092 $25
908-233-7888

New Jersey — **East Japanese**
1105 Teaneck Rd Teaneck NJ 07666
201-837-1280
$20

New Jersey — **Hachi Sashi**
58 Linwood Plz, Fort Lee NJ 07024
201-585-4156
$15

New Jersey — **Hashi Sashi & BBQ***
289 Broad Ave, Leonia NJ 07605
201-482-4358
$20

New Jersey — **Higo Battan Raman***
2024 Center Ave #J & K Fort Lee, NJ 07024
201-461-5466
$15

New Jersey — **Honshu Lounge***
31 Montgomery St, 2 Fl Jersey City NJ 07302
201-324-2788
$25

New Jersey — **Ichi Umi Restaurant**
362 Menlo Park Dr Edison NJ 08837
732-906-2370
$30

New Jersey — **ICHIBAN**
776 Bloomfield Ave, W. Caldwell NJ 07006
973-706-7178
$22

New Jersey — **Josha Restaarant**
120 Cedar Grove Ln Somerset, NJ 08873
732-469-8383
$25

New Jersey — **Kaname***
783 Palisade Ave Cliffside Park NJ 07010
201-886-0060
$25

New Jersey — **KIKU**
365 Rt. 17 S Paramus NJ 07652
201-265-7200
$40

New Jersey — **Komegashi***
103 Montgomery St, Jersey City NJ 07302
201-433-4567
$25

New Jersey — **Komegashi toa***
53 Town Sq Pl Jersey City NJ 07310
201-533-1888
$30

New Jersey — **Kurohiga raman**
807 Gorge Rd Cliffside Park NJ 07010
201-943-8003
$15

New Jersey — **Kyusha Sashi***
209 Paterson Ave Wallington NJ 07057
973-773-7100
$25

New Jersey — **Masa Sushi & Grill**
81 W Allendale Ave, Allendale NJ 07401
201-934-8516
$30

New Jersey — **Menya Sandame***
1538 Parker Ave Fort Lee, NJ 07024
201-482-4141
$10

New Jersey — **Monster Sushi***
335 Springfield Ave Summit, NJ 07901
908-598-1100
$25

New Jersey — **Nagayaka Sushi***
1 Gateway Plaza W Newark NJ 07102
973-623-1880
$18

New Jersey — **Princeton Toma Sashi**
235 Nassau St Princeton NJ 08542
609-924-1477
$15

New Jersey — **Raka Izakaya**
209 Main St., Fort Lee NJ 07024
201-585-0707
$25

New Jersey — **Raman Setagaya**
243 Main St Fort Lee NJ 07024
201-585-0739
$13

New Jersey — **Sakura-bana**
43 Franklin Ave Ridgewood NJ 07450
201-447-6525
$25

New Jersey — **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020
201-941-1004
$10

New Jersey — **Sanaki Sando (Mitsawa)**
595 River Rd Edgewater NJ 07020
201-941-3113
$10

New Jersey — **Sushi Tanga**
516 Jersey Ave Jersey City NJ 07302
201-332-4300
$13

New Jersey — **TATSUMI**
1034 River Rd Edgewater NJ 07020
201-969-0202
$25

New Jersey — **Tanda Sashi**
10 Schuyler Ave Kearny NJ 07032
201-991-5588
$12

New Jersey — **Yakitori 39**
262-254 Degraw Ave. Teaneck NJ 07666
201-692-0700
$35

New Jersey — **Yamagata Restaurant***
1338 Palisades Ave Fort Lee NJ 07024
201-585-0485
$25

New Jersey — **Yumi**
1120 Ocean Ave Sea Bright, NJ 07760
732-212-0881
$45

CAFE

Upper West — **Board Papa s Upper W**
2167 Broadway (bet. 77th & 78th St.)
212-799-3770
Cream Puffs

Midtown West — **Brooklyn Ball Factory**
724 9th Ave (bet. 45th & 46th St.)
646-692-3620
Oorayaki Pancake

Midtown West — **Cafe Zarya Midtown W.**
1073 6th Ave (bet. 40th & 41st St.)
212-764-7765
Bakery

Midtown East — **BentOn Cafe**
156 E. 45th St (bet. 3rd & Lexington Ave.)
212-922-4764
Bakery

Midtown East — **Bon Vivant New York**
236 E. 58th St (bet. 2nd & 3rd Ave.)
646-481-4044
Cafe

Midtown East — **Cafe Zarya Midtown E.**
19 E. 41 St (bet. Madison & 5th Ave.)
212-779-0900
Bakery

Midtown East — **IPPODO TEA**
125 E. 39th St (bet. Lex & Park Ave.)
212-370-0606
Japanese tea

Midtown East — **Minamoto Kitchaan**
509 Madison Ave (bet. 52nd & 53rd St.)
212-223-3747
Confectionery

West Village — **Kulu Desserts**
123 W 3rd Street, New York, NY 10012
212-598-0565
Desserts

East Village — **Cafe Zarya East Village**
69 Cooper Sq. (bet. 7th St. & St. Marks Pl.)
212-253-9700
Bakery

East Village — **Chikalicious**
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0228
Dessert Bar

East Village — **PANYA**
9 Stuyvesant St. (bet. 9th St. & 3rd Ave.)
212-777-1990
Bakery

East Village — **Spot Dessert Bar**
13 St. Marks Place NY 10003
212-677-5670
Cakes

Lower Mhn — **BentOn Cafe**
123 William St (bet.Fulton & John St.)
212-406-5050
Cafe

Lower Mhn — **Yaya Tea Gardan**
51 Chrystie St. (bet. Hester & Canal St.)
212-226-8803
Rice Balls

Lower Mhn — **Yaya Tea Garden**
206 Grand St (bet. Grand & Mott St.)
212-329-2382
Rice Balls

Brooklyn — **Brooklyn Ball Factory**
96 Montrose Ave (bet. Leonard & Manhattan Ave.)
718-387-5296
Meatball Bento

Brooklyn — **Kulu Desserts**
906 92nd St. Brooklyn NY 11220
718-680-2818
Desserts

Brooklyn — **Yaya Tea Garden**
2320 86th St. Brooklyn NY 11214
718-333-3282
Cafe

Queens — **Kulu Desserts**
37-06 Prince St. Flushing, NY 11354
718-886-3302
Desserts

Queens — **Kulu Desserts**
85-55 Broadway Elmhurst NY 11373
718-758-0581
Desserts

Queens — **Rasobnx, Inc**
4120 27th Ave Long Island City NY 11101
718-784-3880
Cafe

Queens — **Silk Cakes**
83-14 Metropolitan Avenue
718-830-3838
Cup Cakes

New Jersey — **cafe KAI SWEETS**
595 River Road Edgewater NJ 07020
—
Desserts Cafe

New Jersey — **Minamoto Kitchaan**
535 River Rd Edgewater NJ 07020
201-313-3338
Confectionery

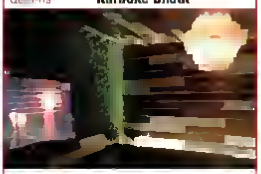
New Jersey — **Parisimmm**
250 Main St. Fort Lee NJ 07024
201-592-8878
Bakery

KARAOKE

East Village — **Sing Sing (Ave A)***

Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms available for up to 30 people. OPEN 7 DAYS
81 Ave A (bet. 4th & 5th St.) — $4-8/h per person
212-674-0700 www.karaokesingsing.com

East Village — **Sing Sing (St Marks)***
Conveniently located on St. Marks Street in the heart of the East Village. Sing Sing is a Karaoke lounge with 18 Private Rooms. This island new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokes ngsing s.com
9 St. Marks Pl 2Fl (bet. 2nd & 3rd Ave.) — $4-8/h per person
212-387-7800 www.karaoke ings ng.com

Queens — **Karaoke Shout**

Bar Karaoke and 10 private rooms up to 25 people. 25,000 English songs available. Also Spanish, Japanese, Chinese, Thai, and even more foreign songs are available. Your party will find much more exciting in the world themed private rooms. Our new remote app "Hwasongs" is available at the App Store & Google Play for free!
32-46 Steinway St. Astoria NY 11103 — $4-8/h person
718-569-0060 www.karaokeshout.com

Upper East — **Iggy s**
1452 2nd Ave (bet. 75th & 76th St.) — $1 /song
212-327-3043

Midtown West — **Yaki 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) — $8/h /person
212 765-1210

Midtown East — **Box Snack Riki**
141 E. 45th St 2 Fl (bet. 3rd & Lexington Ave.) — $8/h /person
212 336-5612

Midtown East — **Japas 38**
9 E. 38th St. (bet. Madison & 5th Ave.) — $6/h /person
212-679-4040

Midtown East — **Karaoka Daet 48***
304 E. 48th St. (bet. 1st & 2nd Ave.) — $4/h /person
212 753-0030

Koreatown — **Karaoke Dnut 35***
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) — $4/h /person
646-473-0826

Koreatown — **Maru Karaoke Lounge**
11 W 32nd St (bet. W. 32nd & 33rd St.) — $40- /room
212 273-3413

Chelsea — **Karaoke Dna 7**
29 W. 17th St (bet. 5th & 6th Ave.) — $2/song $8/person
212-675-3527

West Village — **NEMO**
54 E. 13th St. (bet. B way & University Pl.) — $6/h /person
212-477-1177

Lower Mhn — **Mott Karaoke Lounge**
43 Mott St. (bet. Worth & Bayard St.) — min $30 /room
212 393-0004

SING SING KARAOKE
Everyday Happy Hour! Open to 9pm $4/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • Bring your own food with no extra charge
The first hour 50% off (only Mon-Thu)
*Mention Chopsticks NY
$8/hr/p
$4/hr/p ALL DAY
St Marks
9 St Marks Place, 2nd Fl (bet 2nd & 3rd Ave)
212-387-7800
Hours: Sun-Thu 1pm-4am, Fri&Sat 1pm-6am
Avenue A
81 Avenue A (bet 5th & 6th St)
212-674-0700
Hours: Mon-Thu 6pm 4am, Fri Sat & Sun 4pm 6am

Mixology Lab

Summer has finally come to New York, and now is the time to dine at rooftop and backyard bars. Yuki Minakawa, sake sommelier of Kajitsu and Kokage, created a summery frozen cocktail featuring junmai sake that is perfect for rooftop and backyard hangouts.

Kozaemon Tokubetsu Junmai

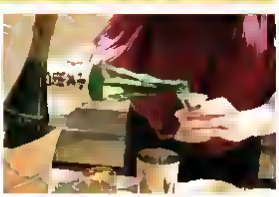
Category. Junmai **Rice variety.** Miyamanishiki
Rice milling rate. 55%
Origin of production: Gifu Prefecture
Alcohol content. 15.50%
Features. While having substantial body, Kozaemon Tokubetsu Junmai has a light and fruity taste with a refined aroma. Thanks to this profile, the sake goes nicely with all kinds of food and can be enjoyed in a variety of drinking styles including chilled, warm at room temperature, and in cocktails.

Distributed by JFC International
www.sakeexpert.com

Matsuri (Frozen Watermelon Sake)

Cocktail recipe courtesy of Yuki Minakawa, Kajitsu and Kokage

Cocktails with shaved ice and slushy liquor are summer staples among rooftop bar-goers. This elegant frozen cocktail, created by Yuki Minakawa, sake sommelier at Kajitsu and Kokage, should be added to these staples. She blends frozen watermelon with Kozaemon Tokubetsu Junmai and highlighting the beautiful features of the sake. "This sake is elegant and fruity and goes perfectly with watermelon," she explains. No syrup is added, so all of the sweetness comes from the watermelon and rice, which is the base ingredient of sake. Since no ice is used to chill the cocktail, no dilution occurs while you are drinking.



Ingredients: ❑ 1 oz frozen watermelon* ❑ 3 oz Kozaemon Tokubetsu Junmai ❑ 1/8 lime ❑ 1-2 basil leaves ❑ Salt to garnish rim

Directions: 1. Rim half of a martini glass with salt. (Use the 1/8 lime wedge to moisten the rim.) **2.** Muddle basil and 1/8 of lime wedge. **3.** Add 1oz of frozen watermelon juice and 3oz of Kozaemon Tokubetsu Junmai with the muddled basil and lime, and stir well until the frozen juice is completely melted. **4.** Add 2 bar spoons of frozen watermelon juice in the center of the martini glass and pour the mixed drink around it and let it melt naturally.

*To make frozen watermelon: crush watermelon in blender, freeze it, and crush it again with a food processor.

Nakashima Jozo

Established in 1702 in Gifu Prefecture, Nakashima Jozo has over 300 years of sake brewing experience. With the motto "Contributing to creating a rich life, society and environment," the brewery constantly explores good ingredients for producing good sake. Their sake is known to have a great balance of sweetness, spiciness, astringency, bitterness, sourness, body, sharpness and aroma. In the U.S., a couple of Kozaemon brand sakes are available. Although the brewery has centuries of history, they are open to adopting new things in order to keep up with the times, as long as they can still produce sake that people savor and enjoy.

7161-1, Toki-cho, Mizunami City, Gifu
509-6101 JAPAN
TEL. +81-572-68-3151 | www.kozaemon.jp

Kajitsu, Kokage

Kajitsu shojin ryouri (Buddhist monk cuisine) specialty restaurant and its sister restaurant and non-shojin restaurant Kokage recently launched a "Fresh Bar", that serves original non-hard liquor cocktails made with sake and wine. Their specialty is incorporating fresh vegetables, herbs and fruit into cocktails, which can be enjoyed on their own or paired with the elegant tastes of the extremely ingredient-forward dishes at Kajitsu and Kokage.

125 E. 39th St. (bet. Madison & 5th Aves.)
New York, NY 10016
TEL. 212-228-4873 | www.kokagenyc.com

Healthy, Hearty Cooking

Powered by Cookpad

Featured ingredient

Tomato

As summer approaches, ripe, juicy, fresh tomatoes on the market whet our appetite. Tomato and miso go surprisingly well together, and here we introduce two dishes utilizing them.

Tomato Soup with Japanese Miso

By Aunty Eiko's International Cuisine Experience

Ingredients Serves 1

- ❑ 120 g tomato
- ❑ 30 g red paprika
- ❑ 2 tbsp heavy cream
- ❑ 1 teaspoon miso (any miso is ok, but white miso is preferable for this recipe)
- ❑ 1/4-1/6 tsp ground garlic
- ❑ Minced parsley for garnish

Directions

1. Cut tomato and red paprika
2. Mix tomato and red paprika with miso and garlic by blender until smooth
3. Whip heavy cream lightly
4. Pour tomato mixture into a cup, and then put whipped cream on it
5. Garnish with minced parsley

www.cookpad.com/uk/recipes/2015159

Aunty Eiko's International Cuisine Experience

I'm Aunty Eiko, mother of 2 sons and 2 daughters, and a dentist. I always think that cooking is the most fantastic language and that exchanging food culture is so pleasant.

Japanese Style Ratatouille

By La Cook

Ingredients Serves 4

[A]

❑ 250 g eggplant ❑ 100 g green pepper ❑ 50 g celery ❑ 100 g mushrooms (shiitake, maitake, and eryngii mushrooms) ❑ 1 block (about 200 g) thick deep-fried tofu

[B]

❑ 1 can tomatoes (400 g) ❑ 2 tbsp miso ❑ 2 tbsp ketchup

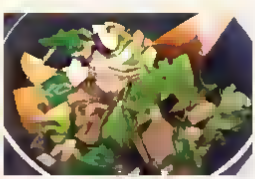
[Other Ingredients]

❑ 1 tbsp olive oil ❑ 10 g minced garlic ❑ Salt ❑ Pepper

Directions

1. Cut Ingredients A into bite-size chunks
2. Put minced garlic and olive oil in a pot and put the pot over the fire (Low heat).
3. Stir-fry Ingredients A in the pot.
4. Add Ingredients B in the pot and cook for 15 to 20 min

www.cookpad.com/uk/recipes/2321312



La Cook

La Cook is a cooking club at Sophia University. Since its foundation in 2012, we have shared our enjoyment of cooking. We hope you enjoy this Japanese style Ratatouille.

cookpad

Cookpad is the largest recipe sharing service in the world. Over 2.8 million user recipes have been posted on Cookpad to date and 63 million users visit the site each month in Japan. Since 2014, Cookpad has expanded internationally and now operates in over 17 languages, 83 countries, and attracts an additional 35 million users per month outside of Japan.

kikkoman
seasoning your life

Bountiful flavors -
Raw Soy Sauce

Smooth Aromatic Soy Sauce Double Fermented Soy Sauce

Vacuum sealed bottle to prevent oxidation

Stays fresh and delicious even after 90 days at room temperatures

Light and savory premium raw soy sauce with mild saltiness

Always Fresh

Serve it one drop at a time – No more dripping!

Kikkoman is committed to taste and quality. For great recipes, visit our website www.kikkomanusa.com Available at your local Japanese markets!

Sun
NOODLE BRAND

DELICIOUS RAMEN MADE EASY AT HOME

~New packaging, same great taste!~

SHOYU
Take a trip back 100 years Classic flavors of Tokyo circa 1910.

TONKOTSU
Flavors of the South Classic rich hearty Pork circa 1947.

MISO
Flavors of the North. Classic bold Miso circa 1955

TANTAN
Flavored with Chili and Ground Sesame. Newest of the classic flavors of Ramen

Distributed By: Sun Noodle New Jersey, LLC.
375 North St. Unit O, Teterboro, NJ 07608 Tel: 201-530-1100 www.sunnoodle.com

Subscribe
CHOPSTICKS NY®

for only $19.99/year

Get the month's full listings on Japanese dining shopping and events around town.
We will deliver CHOPSTICKS NY to your door

Call Us at 212-431-9970
email: reader@chopsticksny.com

Unprecedented Combination: Gyoza Italian Style

Transforming gyoza dumplings into Italian dishes might not come to mind readily, but the matching is surprisingly tasty. Try these unprecedented recipes and enjoy unique East Meets West dishes. Buon appetite!

Seafood Pasta with Shrimp Gyoza

INGREDIENTS (Serves 2)

- ☐ 6-8 mussels washed
- ☐ 6-8 clams washed
- ☐ 6-8 deveined and peeled shrimps
- ☐ 1/4 cup finely chopped parsley
- ☐ 2 cloves garlic finally chopped
- ☐ 1 1/2 cup canned crashed tomato
- ☐ 6-10 Day Lee Pride Shrimp Gyoza
- ☐ 3 fillets salted and canned anchovies finally chopped
- ☐ 4 tbsp extra virgin olive oil
- ☐ 4-5 oz linguine pasta
- ☐ 1/4 cup white wine
- ☐ 2 cloves garlic, finally chopped
- ☐ Salt and black pepper to taste

DIRECTIONS

1. Pan fry Day Lee Pride Shrimp Gyoza according to the instructions on the back of the back. Put them aside.
2. In a pan, put olive oil, chopped anchovies and garlic. Turn on the heat to medium and let the garlic cook. When the garlic starts to sizzle, add canned tomato, pinch of salt and some ground pepper, clams and mussels. Add wine and cover with a lid until all the clams and mussels open.
3. Add shrimp and chopped parsley and cook until shrimp turn pink.
4. Add chopped parsley and turn off the heat.
5. Cook linguini 3 minutes less than suggested cooking time on the package in a big pot of boiling water. Add cooked linguini to the seafood in tomato sauce. Add 4 tablespoons of pasta cooking water to the sauce as well.
6. Bring the sauce with pasta to a boil and let it simmer for two minutes. Turn off the heat and taste. If needed, add salt.
7. Put linguini and seafood in two serving plates and top with freshly grounded pepper. Feel free to sprinkle with additional chopped parsley.

Tips You can use other seafood such as scallop, squid, salmon, etc. If you like some heat you can add some chili flakes when cooking garlic.

Sriracha Chicken Gyoza with Mixed Mushrooms and Basil

INGREDIENTS (Serves 2)

- ☐ 12 Day Lee Pride Sriracha Chicken Gyoza
- ☐ 2 cloves garlic minced
- ☐ 1 pinch chili flakes
- ☐ 3 fillets anchovy
- ☐ 4 cups sliced assorted mushrooms of your choice (ex. shiitake, shimeji, maitake, oyster, Portobello, enoki, etc.)
- ☐ 1/4 cup thinly sliced basil plus some for the garnish
- ☐ Salt and pepper to taste
- ☐ Extra virgin olive oil to saute

DIRECTIONS

1. In a pan, put minced garlic and 2-3 tablespoons of extra virgin olive oil. Turn on the heat to high.
2. When garlic starts to sizzle (do not burn them) add chopped anchovy, chili flakes and then mushrooms.
3. Season with salt and pepper and put on serving plates.
4. Sprinkle some thinly sliced basil.
5. Cook Day Lee Foods Sriracha Chicken Gyoza in boiling water for 3 minutes and drain.
6. Top mushrooms with cooked gyoza and garnish with basil.

Tips You can top this dish with grated parmesan cheese for a richer and creamier version.
For a non-spicy version, omit chili flakes and replace Sriracha Chicken Gyoza with any of Day-Lee Pride Gyoza of your choice.

Distributed by JFC INTERNATIONAL INC www.jfc.com

New York Branch Tel. 908-525-4400 | 55 Wildcat Way, Linden, NJ 07036
Boston Sales Office Tel. 978-657 7725 | 14 Jewel Drive Suite B, Wilmington, MA 01887
Baltimore Branch Tel. 301-604 5000 | 9811 Larkin Road, Savage, MD 20763

Day-Lee Foods, Inc.
Nipponham Group

www.dayleepride.com
www.crazycuizine.com
800-329-5331 Santa Fe Springs, CA 90670

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th
2935 Broadway (bet. 114th & 115th St.) 212-280-4500 — Japanese

Dainobu Midtown West*
30 W. 56th St. (bet. 5th & 6th Ave.) 212-307-0525 — Japanese

Dainobu Midtown East*
120 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380 — Japanese

Katagiri & Co.,Inc*
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566 — Japanese

NIIGATA*
12 East 49th St. (bet. 5th & Madison Ave.) 212-413-1001 — Japanese

Sunrise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.) 646-280-5290 — Japanese

TOMIYA*
239 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-310-7311 — Japanese

H Mart Hon Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

Donobu Greenwich Village*
435 6th Ave. (bet. 12th & 13th St.) 212-645-0237 — Japanese

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) 212-420-2333 — Other

M2M E. Village
55 3rd Ave. (bet. 10th & 11th St.) 212-353-2650 — Japanese

Sunrise Mart Astor Pl.*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040 — Japanese

New Kam Man, LLC*
200 Canal St. New York, NY 10013 212-571-0330 — Chinese

Ni Japanese Delicacies
120 Essex St. (bet. Rivington & Delancey St.) 646-675-4324 — Japanese

Rosetta Wines*
40 Exchange Pl. (bet. William & Broad St.) 212-961-0007 — Other

Tokyo Mart*
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-4622 — Japanese

Sunrise Mart SoHo*
494 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0333 — Japanese

Midoriya*
157 N 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690 — Japanese

Family Market*
29-15 Broadway Astoria, NY 11106 718-956-7325 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 718-461-1911 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 718-998-0005 — Korean

H Mart Northern Blvd
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700 — Korean

H Mart Union
29-02 Union St. Flushing, NY 11354 718-445-5858 — Korean

H Mart Willston Park*
400 Hillside Ave. Williston Park, NY 11596 516-626-0270 — Korean

H Mart Woodside
50-11 Woodside Ave. Flushing, NY 11377 718-446-0750 — Korean

Sakura-ya*
73-05 Austin St. Forest Hills, NY 11375 718-793-7220 — Japanese

Taiyo foods*
45-08 44th St. Sunnyside, NY 11104 718-392-2233 — Japanese

H & Y Marketplace
47th Pl. Broadway Rd. Hicksville, NY 11501 516-935-4041 — Korean

H Mart Great Neck*
405 Great Neck Rd. Great Neck, NY 11021 516-482-3113 — Korean

Nara Japanese Foods*
1RIA Main St. Port Washington, NY 11050 516-883-1638 — Japanese

Shin Nippon Oo*
63 Mineola Ave. Roslyn Heights, NY 11577 516-625-1814 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 914-682-5735 — Japanese

Fuji Mart Scarsdale*
815 White Plains Rd. Scarsdale, NY 10583 914-472-1468 — Japanese

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 914-448-8858 — Korean

Kam Sea Foods*
22 Barker Ave. White Plains, NY 10601 914-428-4500 — Korean

NIJIYA Market*
18 N. Central Ave. Hartsdale, NY 10530 914-949-2178 — Japanese

Oishinbo*
283 Halstead Ave. Harrison, NY 10528 914-835-4380 — Japanese

Asian Market
91 Colvin Ave. Albany, NY 12203 518-456-8166 — Chinese

Feeling fine
371E Park Ave. Weehawken, NJ 07086 201-713-9989 — Japanese

Food Bazaar
425 Anderson Ave. Fairview, NJ 07022 201-699-5074 — Japanese

H & Y Marketplace
1 Avenue Pl. Ridgefield, NJ 07657 201-943-7400 — Korean

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 201-394-8289 — Korean

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill, NJ 08003 856-489-4611 — Korean

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631 201-871-4822 — Korean

H Mart Little Ferry
280 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 201-943-9600 — Korean

Han Nam Chain*
1475 Bergen Blvd. Fort Lee, NJ 07024 201-224-0038 — Korean

J MART
44 Chestnut St. Ridgewood, NJ 07450 201-857-5738 — Japanese

Mitsuwa Marketplace*
595 River Rd. Edgewater, NJ 07020 201-941-9113 — Japanese

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 201-670-0882 — Japanese

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich, CT 06871 203-698-2107 — Japanese

Milhoa Asian Market
15 Orange St. New Haven, CT 06510 203-782-1234 — Other

Maido*
36 N. Narberth Ave. Narberth, PA 19072 610-747-0557 — Japanese

Tokyo Japanese Store
5855 Ellsworth Ave. Pittsburgh, PA 15232 412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) 212-932-0990 — Sake/Shochu

Nancy Wine's
313 Columbus Ave. (bet. 74th & 75th St.) 212-877-4040 — Sake/Shochu

Garnet Wine & Liquors*
929 Lexington Ave. (at 68th St.) 212-772-3211 — Sake/Shochu

Mistar Wright*
1583 3rd Ave. (bet. 86th & 87th St.) 212-722-4564 — Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.) 212-421-5077 — Sake/Shochu

Beekman Liquors
500 Lexington Ave. (bet. 47th & 48th St.) 212-759-5157 — Sake

Landmark Wine*
167 W. 23rd St. (at 7th Ave.) 212-242-2323 — Sake/Shochu

MJK liquor
151 3rd Ave. (bet. 15th & 16th St.) 212-475-9168 — Sake/Shochu

Union Square Wine & Spirits
140 4th Ave. (at 13th St.) 212-675-8100 — Sake/Shochu

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253 — Sake/Shochu

Rosetta Wines*
40 Exchange Pl. (bet. William & Broad St.) 212-361-0007 — Sake

Grenyette Wine & Spirits*
137 Grand St. (bet. Crosby & Lafayette St.) 212-925-1238 — Sake/Shochu

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd.
56-30 46th St. Maspeth, NY 11378 718-729-8981 — Food

Daiei Trading Co., Inc.*
14-50 129th St. College Point, NY 11356 718-539-8100 — Food/Sake

JFC International Inc.*
65 Walnut Way Linden, NJ 07036 908-525-4400 — Food/Sake

NY Mutual Trading Inc.
77 Metro Way Secaucus, NJ 07094 201-333-3555 — Food/Sake

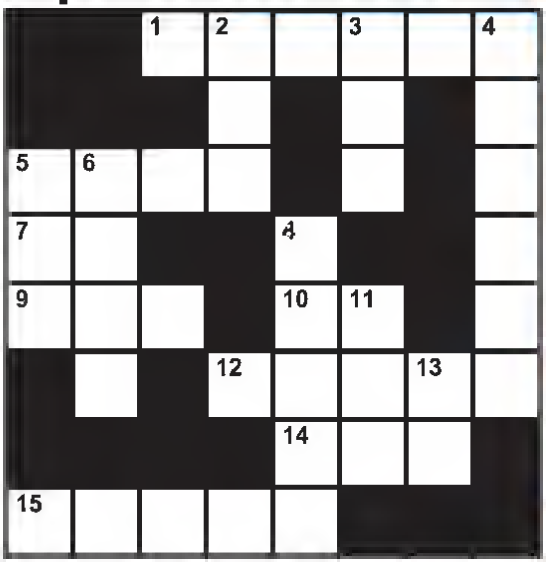
PMAI
600 Dell Road Carlstadt, NJ 07072 201-438-0445 — Beauty Products

Wine of Japan Import, Inc
235 West Parkway Pompton Plains, NJ 07444 973-835-8585 — Sake

Wismettac Asian Foods, Inc.
502 Washington Ave. Carlstadt, NJ 07072 201-804-1800 — Food/Sake

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg
open 7 days 10am~11pm
Just a two-minute walk from Bedford Ave subway station
167 N9th Street Brooklyn NY 11211 Tel. 718 599 4690

Japanese CROSSWORD



Across

1. _____ means "twins" and _____-za means "Gemini"

5 i-adjective meaning "sweet"

7. ___ means "interval" and "a certain time," but it also refers to a room or chamber.

9 "Station" in Japanese

10. ___ means "diagram" and "chart." It is used in words such as chi___ (map) and __kei (figure)

12. i-adjective meaning "narrow"

14. _____ is a ticket or card

15. i-adjective meaning "low"

Down

2. A city in Kyoto Prefecture that is famous for its green tea production

3. Dictionary form of a verb meaning "to knit"

4 A word meaning "the day before yesterday"

5. Japan in June has a lot of _____ (rain)

6. There are several types of sushi, including ___zushi (roll sushi), te___ zushi (hand roll sushi), and futo___ (big roll sushi)

8. _____ is the second-highest sumo ranking. It is also a popular sake brand known for its "one-cup" sake

11. In Japan, June is the high season for harvesting ___ (plum)

13. _____ refers to sweet bean paste. Tsubu___ is chunky, and koshi___ is smooth

©Chopsticks NY / Myles Mellor

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown West — The Nippon Club/Japan Foundation NY

JF Japanese language courses focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.

145 W. 57th St. (btw. 5th & 7th Aves.) 212-581-2223 www.nipponclub.org/culture — Japanese

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

50 E. 42nd St. #900 (at Madison Ave.) 212-764-0694 www.hillslearning.com — Japanese

Purchase — Keio Academy of New York

Each summer, Keio Academy of NY organizes a two week cultural exchange tea dential program for middle and high school students from Japan and the US. Come join and experience their unique bilingual & cultural learning environment!

3 College Rd. Purchase, NY 10577 keioasummer@keio.edu www.keio.edu — Japanese

New Jersey — Japanese-American Society of New Jersey*

Their language program is taught by highly trained instructors who qualified through their specialized certification program. Group and individual lessons are available online and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024 201-461-5133 www.jasnjorg.com — Japanese

Upper West — Friends Academy

310 W. 103rd St. (bet. West End Ave. & Riverside Dr.) 212-535-2535 — Japanese

Upper West — Japan ICU Foundation

475 Riverside Dr. #433 (bet. 119th & 120th Sts.) 212-870-3396 — Japanese

Upper West — Your True Self

501 Seminary Row (at Amsterdam Ave.) 212-678-4251 — Japanese

Midtown West — NY Japanese Language

257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.) 646-345-3777 — Japanese

Midtown East — Amity Language Institute*

124 E. 40th St. #203 (at Lexington Ave.) 212-687-8374 — Japanese

Midtown East — Ibec language institute inc.*

369 Lexington Ave. #300 (bet. 40th & 41st Sts.) 212-957-2000 — Japanese

Midtown East — Japan Society

333 E. 47th St. (bet. 1st & 2nd Ave.) 212-715-1258 — Japanese

Midtown East — Langnage House

211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.) 212-949-5455 — Japanese

Midtown East — PC Tech

317 Madison Ave. #800 (at 42nd St.) 212-808-4754 — Japanese

Midtown East — Rennert Nmw York

211 E. 43rd St. 15 Fl. (bet. 2nd & 3rd Ave.) 212-867-6700 — Japanese

Chelsea — ABC Langungo Exchnngn*

145 W. 25th St. #9E (bet. 6th & 7th Aves.) 212-633-7580 — Japanese

Chelsea — Tenri

43A W. 13th St. (bet. 5th & 6th Ave.) 212-645-2800 — Japanese

West Village — NYU-SCPS

7 E. 12th St. (bet. University Pl. & 5th Ave.) 212 998-7150 — Japanese

Tribeca — Tribeca Language

72 Hamson St. (bet. Hudson & Greenwich St.) 212e218-3833 — Japanese

Long Island — Long Islnnd Jnpannse

21 Searon Hill Rd. Port Washington, NY 11050 516-883-5745 — Japanese

Long Island — Long Island Japanese Culture Center*

2 Herman Ave. Ste. 23F & Stud o LL 1 Port Washing — Japanese
516-551-4307

Westchester — Keio Academy

3 College Rd. Purchase, NY 10577 914-701-3454 — Japanese

New Jersey — Iroha Nihongo*

8 West Bayview Ave. Englewood Cliffs, NJ 201-947-4832 — Japanese

New Jersey — R/Lingo Learning Center*

2480 Lemoine Ave. #104 & 105 Fort Lee, NJ 201-547-4707 — Japanese

TRAOITIONAL

Upper West — Ikenobo Ikebnnn Schnol

30 W. 60th St. #6K (bet. Broadway & Columbus) 212 757-6748 — Ikebana

Upper West — Seikou Shndn

315 W. 61th St. (at West End Ave.) 212-247-2585 — Calligraphy

Upper West — Sogetsu Ikebann Schnol

201 W. 70th St. (at Amsterdam Ave.) 212-873-6115 — Ikebana

Upper East — Urasenke Chanoyu Ctr

153 E. 65th St. (bet. 3rd & Lexington Ave.) 212-288-8161 — Sado

Midtown West — Ellies NewYork Floral Design

15 W. 44th St. 11 Fl. (bet. 5th & 6th St.) 212-661-3696 — Ikebana

Midtown West — NY Togei Kyoshitsu School*

5 W. 30th St. 3 Fl. (bet. 5th Ave. & Broadway) 212-268-1711 — Pottery

Midtown West — NIHONWASOU USA

1410 Broadway #2618 (bet. 38th & 39th St.) 212-354-0500 — Kimono

Midtown West — The Nippon Club

145 W. 57th St. (bet. 6th & 7th Ave.) 212-581-2223 — Sado

Midtown East — Lotus Books and Gifts

151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.) 212 744-5123 — Ikebana

Lower Mhn — Takemori Calligraphy Class

31 Bond St. (bet. Bowery & Lafayette St.) 917 579-2192 — Calligraphy

Soho — **Kimono House**
131 Thompson St (bet Prince & Houston St.) 212-505-0232 — Kimono

Queens — **Nosho-kai Ryukyu Dance School**
242 17A Oak Park Dr Douglaston NY 11362 718-631 2937 — Dance

Japan — **Ohnro School**
OhnroNYC@aol.com 201 315-0353 — Ikebana

MARTIAL ARTS

Upper West — **Aikido Up Here**
3 Henshaw St (bet Rivers de Dr & Dyckman St.) 646-483-8700 — Aikido

Upper West — **D-Dojo**
1841 Broadway #205 (bet. 60th & 61st St.) 212-537-6441 — Karate

Upper West — **Kohushi Budo Institute**
332 Riverside Dr (bet 105th & 106th St.) 646-726-7054 — Judo

Upper West — **Shorinryu Motsobayashi***
121 W 72nd St #26 (bet. Columbus & Amsterdam Ave.) 212-875-#926 — Karate

Upper West — **Shotohen Karate-Do NY**
248 W 60th St (bet Amsterdam & 10th Ave.) 212-799-5500 — Karate

Upper West — **UWS Keoshikei Karate**
2211 Columbus Ave. (bet. 105th & 106th St.) 212-222-1172 — Karate

Upper East — **Aikido Shoho Dojo**
350 E. 82nd St (at 1st Ave.) 646-509-9212 — Aikido

Upper East — **NEMMAA Koizee Karate**
1785 3rd Ave. (at 99th St.) 212-828-5572 — Karate

Upper East — **WTKO Hoobo Dojo**
204 E. 63rd St (bet. 2nd & 3rd Ave.) 212-207-1307 — Karate

Midtown West — **New York Budokai**
520 8th Ave 18 Fl (bet 35th & 37th St.) 917-421-1400 — Kendo

Midtown West — **Shinjiobukan New York**
339 5th Ave #207 (bet. 55th & 5Rth St.) 917-400-5183 — Karate

Midtown West — **Shinkyokoshinkai NY**
520 5th Ave 16th Fl (bet 36th & 37th St.) 646-235-0293 — Karate

Midtown West — **Shorinji Kempo Midtown**
500 8th Ave. (bet. 35th & 36th St.) 646-752-4488 — Karate

Midtown West — **World Dyama Karate**
35 W 31st St 6 Fl (bet 5th Ave & Broadway) 212-623-7708 — Karate

Midtown East — **Keoshinhoihoo Karate**
YMCA 224 E 47th St (bet 2nd & 3rd Ave.) 212-756-9600 — Karate

Midtown East — **KYDKUSHIN RARATE**
265 Madison Ave 5 Fl (at 39th St.) 212-947 3334 — Karate

Midtown East — **Shido Gehoio**
215 Madison Ave, 5th Fl (bet. 39th & 40th St.) 630-414-9744 — Kendo

Chelsea — **Bond Street Dojo**
214 W 29th St 3 Fl (bet. 7th & 8th Ave.) 212-477-0199 — Aikido

Chelsea — **Eizenryu Jojtsu Biweko**
214 W 29th St 3 Fl (bet. 7th & 8th Ave.) 212-260-0807 — Jiu Jitsu

Chelsea — **N.Y Shorin Ryu Karate**
37 W 20th St. 5 Fl (bet. 5th Ave & Broadway) 212-450-8500 — Karate

Chelsea — **New York Aikikai**
142 W 19th St. 2 Fl (bet. 6th & 7th Ave.) 212-242-4248 — Aikido

Chelsea — **Tiger Schelmaen's**
36 W 19th St (bet. 5th & 6th Ave.) 800-393-8087 — Mix

Chelsea — **U S. Bodo Kai-Kan**
110 W 14th St. 2 Fl (bet. 6th & 7th Ave.) 212-807 7336 — Mix

Chelsea — **Ueshiro Karate Dojo**
107 Chambers St (bet.Church & W Bway) 646-745-8172 — Karate

Chelsea — **World Seido Karate**
81 W 23rd St. 2 Fl (bet. 5th & 6th Ave.) 212-924-0511 — Karate

Gramercy — **World Konreikai Karate**
4 W 18th St. 3 Fl (bet 5th & 6th Ave.) 212-677 7228 — Karate

East Village — **Karate Honma Dojo**
54 E 11th St 5 Fl (bet Broadway & Univers ty) 212-505-3656 — Karate

East Village — **Shorinji Kempo Downtown**
64 E 4th St 3rd Fl (bet 2nd Ave & Bowery) 347 277 4361 — Karate

Tribeca — **Ken Zee Institute**
54 Thomas St. (bet Church St & W B way) 212-406-3104 — Kendo

Tribeca — **Oishi Judo Cleb**
547 G eenwich St. (bet. Vuudam & Charlton St.) 212-366-8950 — Judo

Brooklyn — **Aikido of Park Slope**
565 5th Ave (at 15th St.) 718-788-6332 — Aikido

Queens — **Ruhese Bodo Dojo**
25-38 Parsons Blvd 347 746-1037 — Mix

Queens — **School of Tnijutsu**
475 Onderdonk Ave Ridgewood NY 11385 917-443-7035 — Mix

Long Island — **Katayanagi Shotokan Karate**
883 Port Washington Blvd, 2Fl Port Washington, NY 516-330-2369 — Karate

Long Island — **NY Soo Tee Karate**
1370A Majors Path Southampton NY 11968 631-395-4220 — Karate

Staten Island — **Judo & Jujtso Dojo**
3902 Amboy Rd Staten Island NY 10308 718-815-0150 — Judo

New Jersey — **Kokeshikai Judo ***
24-28 Fair Lawn Ave Fair Lawn NJ 07410 201-797-4998 — Judo

New Jersey — **KYOKUSHIN KARATE NJ Branch**
340 Old River Rd 2 Fl Edgewater NJ 07020 212-947-3334 — Karate

New Jersey — **Ridgewood Karate School**
30 Cottage Pl Ridgewood NJ 07450 201-447-2272 — Karate

New Jersey — **Yoshitsune Jujutsu Kai**
434 Broadway Bayonne NJ 07002 201-725-9015 — Jiu Jitsu

* Chopsticks NY available to pick up

OTHER

Brooklyn — **Romeo Closs**

A lecture on ramen is presented by ex chef/owner of Brooklyn restaurants and a soba master learn the know-hows of re-opening your original ramen Consultation on suitable kitchen to serve ramen are also available Email to schedule an appointment
85 Montrose Ave (bet. Leonard St & Manhattan Ave) RamenClass8bf@gmail.com — Cooking

Upper West — **Columbia Univ**
2960 Broadway (at 116th St.) 212 854-7403 — Music

Upper East — **National Academy**
1083 5th Ave (at 89 St.) 212 369-4880 — Other School

Upper East — **Saori Wnaving Arts**
227 E 67th St (bet 2nd & 3rd Ave.) 212-722-2988 — Other School

Midtown West — **DeeceCatNY**
www.dancecatny.com — Dance

Midtown West — **Heriyama Ballet**
50-60 W 38th St 3rd FL (bet. 5th & 6th Ave.) 347-451-1801 — Dance

Midtown West — **Med, Sweat & Tears**
654 10th Ave (at 48th St.) 212 374-9121 — Pottery

Midtown West — **The Nippoo Club**
145 W 57th St (bet. 5th & 7th Ave.) 212-594-2223 — Dance

Midtown West — **The School for Strings**
418 W 54th St. (bet. 9th & 10th Ave.) 212-315-0815 — Music

Midtown West — **Toho Shoji N.Y.***
330 6th Ave (bet 28th & 37th St.) 212-695-7465 — Jewelry Mokug

Midtown East — **The DDJO**
205 Madison Ave 5 Fl (at 39th St.) 212 947-3334 — Other School

Midtown East — **SDBA Mokog**
230 3rd Ave 2 Fl (at 81st St.) www.worldw de-soba.com — Cooking

Chelsea — **COBU**
69 W 14th St. 3 Fl (bet. 5th & 6th Ave.) 917 304-2722 — Japanese Drum

Chelsea — **Sachiyo Ito & Dance Co.**
405 W 23rd St #4G (at 9th Ave.) 212-627 0265 — Dance

Chelsea — **Toko Kyadojo**
118 W 22nd St. 6th Fl (6th & 7th Aves.) 212-913-0938 — Other School

Tribeca — **Florentine School**
384 Broadway (bet. Walker & Wh te St.) 212 625-0338 — Music

Format ad from $64 per month.
Please contact us for details.
CHOPSTICKS NY
TEL 212-431-9970

にほんごではなそう!
Japanese Classes
Highly Interactive
Language Learning Services
Hills Learning
(Grand Central Station D min)
www.hillslearning.com

Premier Matchmaking Service for Gentlemen and Japanese Women
We provide high grade personalized matchmaking service for single professional men to benefit find sophisticated Japanese women who are sincerely searching for a lifelong partner
Free matchmaking consultation via Skype
Make an appointment today at
http //meetjapanlady.com/ny
MeetJapanLady.com
Located in USA & TOKYO

Iroha-Nihongo
www.JapaneseSchool.org
IROHA-nyikuei@gmail.com
Japanese language lessons available in each location
NY Friends Academy NJ R/Linge Learning Center NJ New York IKUEI Gakuen

Rukasu Budo Dojo
Experience the Spirit of Bushido
BRAND NEW • FREE TRIALS
25-38 Parsons Blvd. 2nd Fl.
Flushing, NY 11354
Tel: 347-716-1037
info@rukasubudodojo.com

The Mysteries of Matcha Revealed

While I was an exchange student in Japan for the first time, I did a homestay in Kyoto's Uji, an area famous for green tea. I took part in my share of tea ceremonies and it was fun to watch the tea master whisking up cups for the audience, but I never attempted my own matcha making. That is until I paid a recent visit to Japanese tea instructor Tomoko Honda at New York's own tea haven, Ippodo. This Kyoto based tea specialty shop is the place to go to learn about matcha.

Honda Sensei gave me a crash course on the four types of green tea: matcha, gyokuro, sencha and bancha. Their differences are brought out during cultivation: as matcha and gyokuro are shaded around 20 days before harvest to give them umami and sweetness, whereas sencha and bancha have umami and astringency from being exposed to the sun throughout. Only matcha is ground into a powder, and it comes in several grades. Higher grades are more aromatic and less bitter, as well as stronger in umami and sweetness.

The essential tools for making matcha are the *chashaku* (ladle), *chakoshi* (strainer) and *chasen* (bamboo whisk). The first step is to pour 80-100 ml of hot water from a teapot into a separate container. Place the chakoshi over the matcha bowl, and use the chashaku to put in 1.5 scoops of matcha. Filter the matcha through the chakoshi until it's a fine powder on the bowl's bottom. Take the hot water which should be around 80°C, and pour into the bowl. With your three middle fingers and your thumb on the chasen, whisk briskly for 10-15 seconds in an M shape. I always envision matcha with a frothy top layer, but the surface can also be smooth.

When it was my turn, my whisking wasn't as fast as Sensei's and as a result I had little foam and some matcha particles remained on the bottom. However, the taste was deliciously smooth. With a process this simple and quick, I'm a matcha-making convert. When traveling all you need is matcha powder and a thermos, into which you just add the powder, hot water and shake. No messy tea leaves to clean up and prep time is about 15 seconds. If only everything good for you was this easy!

— Reported by Stacy Smith

Ippodo Tea
125 E. 39th St., (bet. Lexington & Park Aves.)
New York, NY 10016
TEL. 212-370-0609 | www.ippodo-tea.co.jp/en

In order to make matcha, the utensils you need are the chashaku (ladle), chakoshi (strainer) and chasen (bamboo whisk).

The first step is to put the matcha in the chakoshi and use the chashaku to filter it.

Japanese tea instructor Tomoko Honda whisks the matcha by moving the chasen in an M shape, though you can also move your hand in circles.

I try my hand at making matcha under Honda Sensei's watchful gaze. My less frothy batch was nice and smooth to drink.

For those who want to enjoy matcha but with less preparation, try the shaking method!

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave. (bet. 79th & 80th St.) — Clothing
212-724-1415

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) — Clothing
212 737 5545

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.) — Accessories
212-534-0775

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet. 89th & 90th St.) — Accessories
212-987-0191

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) — Clothing
877-486-4756

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.) — Clothing
877-486-4756

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) — Clothing

Midtown East — Zero Halliburton
300 Madison Ave. (at 42nd St.) — Accessories
646-610-3600

Chelsea — Jueko Yoshioka
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) — Clothing
212-206-6302

Gramercy — Bradelis New York
61 Madison Ave. (bet. 27th & 25th St.) — Lingerie
212-689-2223

West Village — Yemek
321 1/2 Bleecker St. (bet. Christopher & Grove) — Clothing
212-807-8100

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.) — Clothing
212-982-7918

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.) — Clothing
212-777-3650

East Village — Tokio 7
83 E. 7th St. (bet. 1st & 2nd Ave.) — Clothing
212-353-8443

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — Clothing
212-473-0724

Tribeca — Mika Inatome
93 Reade St. 2 Fl. (bet. 6th & 5th Ave.) — Clothing
212-966-7777

Soho — Bradelis New York
211 Elizabeth St. (bet. Prince & Spring St.) — Lingerie
212-644-5625

Soho — Mieko Mintz
65 Thompson St. (bet. Spring & Broome St.) — Clothing
212-627-1924

Soho — R by 45rpm
163 Mercer St. (bet. Prince & Houston St.) — Clothing
917 237-0045

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.) — Clothing
917 237 9800

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.) — Clothing
212-966-9069

Queens — Bradelis New York
135-20 39th Ave. #HL 213 Flushing, NY 11354 — Lingerie
718-353-1345

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652 — Clothing
877-486-4756

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St. (bet. 1st & 2nd Ave.) — Toy
646-267 7162

Midtown West — Book Off*
48 W. 45th St. (bet. 5th & 6th Ave.) — Book
212-765-1410

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — Book
212-869-1700

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) — Video Rental
212-727-0502

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) — Manga
212-302-8192

Midtown East — JHU Comic Books
32 E. 32nd St. (bet. Park & Madison Ave.) — Manga
212 263-7089

Midtown East — Midtown Comics*
459 Lexington Ave. (at 46th St.) — Manga
212-302-8192

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) — Manga
212-460-5322

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) — Anime
212-631-0966

West Village — AC Gears
83 E. 8th St. (bet. Broadway & University Pl.) — J Goods
212-260-2265

East Village — Forbidden Planet
832 Broadway (bet. 12 & 13th St.) — Toy
212-473-1576

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. & St. Marks Pl.) — Video Rental
212 533-7390

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) — Manga
212-598-9439

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) — Video Rental
212-598-3040

East Village — Toy Tokyo
51 2nd Ave. (bet. 5th & 6th St.) — Toy
212-673-5424

East Village — Video Games New York
202 E. 6th St. (at 3rd Ave.) — J Goods
212-533-1035

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.) — Video Rental
212-219-0033

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — Anime
347-436-1298

New Jersey — Gundam Planet
544 10th St. Palisades Park, NJ 07650 — Toy
201-944-5305

TRADITIONAL

Soho — Makan

Makari offers innovative and traditional museum quality antiques and contemporary tablewares and arts. We carry china, furniture, ornaments and art from Meiji to Showa period as well as contemporary ceramics, glasswares and more created by Japanese artists.
97 3rd Ave. (bet. 12th & 13th St.) — Antique/General
212-995-5656 www.themakan.com

Online — J-Life International, Inc.

Live Japan. Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1999, Conway NH 03818
888-993-9291 www.jlifeinternational.com — Home Decor

Midtown West — Kimono New York
1410 Broadway #2615 (bet. 38th & 39th St.) — Kimono
212-869-5700

Midtown West — Wuhao New York
225 W. 36th St. #504 (bet. 7th & 8th Ave.) — Towel
212-231-0162

Midtown East — Minamoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.) — Confectionery
212-486-3747

East Village — Makari
57 3rd Ave. (bet. 12th & 13th St.) — Antique/General
212-995-5656

Lower Man — Minamoto Kitchoan
185 Greenwich St. (at West of World Trade Center) — Confectionery
212-002-0910

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston) — Kimono
212 505-0232

Brooklyn — J+B Design
300 7th St. (bet. 4th & 5th Ave.) — General

New Jersey — Mars New York
595 River Rd. Edgewater, NJ 07020 — General
201-945-1134

Japan — Japan Square
www.japansquare.com — General

J-Life International
Live Japan
Authentic Japanese fabrics, futons, kotatsu and tatami are just the beginning. Hundreds of traditional and contemporary Japanese products with secure online shopping convenience.
www.jlifeinternational.com
1-866-993-9291

GALLERY

Midtown East — Ronin Gallery*
425 Madison Ave. (at 49th St.) — Gallery
212-588-0108

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) — Gallery
212-695-0235

OTHER

Midtown West — Toho Shoji N.Y.*
990 6th Ave. (bet. 36th & 37th St.) — Jewelry Supply
212-268-7465

Midtown West — ZIPANGU Showroom
1410 Broadway #2618 (bet. 38th & 39th St.) — Other Goods
212-768-0500

Midtown East — IPPODO TEA
125 E. 39th St. (bet. Park & Park Ave.) — Other Goods
212-370-0605

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker Sts.) — Other Goods
212 242-5351

New Jersey — Nippon Auto Leasing
2050 Center Ave. Suite 575, Fort Lee, NJ 07024 — Other Goods
201-585-8000

Online — IKI Japan
www.ikijapan.com — Other Goods
950-580-5764

Online — LUPICIA Fresh Tea
www.lupicausa.com — Other Goods
866-574-4832

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.)
212 772 3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-661-3333

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. Broadway)
212-587-7021

Queens — Seito New York*
4126 27th Street, Long Island City, NY 11101
718-472 5413

New Jersey — Kitchenware Central
1935 Lemoine Ave., Fort Lee, NJ 07024
201-886-0003

JAPANESE SUB-CUL WATCH

Top 10 LGBT+ Pride Events Outside Tokyo

By Louis Keith Williams

Tokyo Rainbow Pride has caught national and international attention over the years, but plenty of other cities throughout Japan are going public with celebrations offering representation, support and plain old fun. Here are 10 of Japan's best-kept-secret LGBT+ pride events outside Tokyo.

10. Pink Dot Okinawa (Okinawa)

Held in Okinawa in July every year since its inception in 2013, Pink Dot Okinawa takes its name from the Pink Dot event originating in Singapore. The event takes place in the capital city of Naha, which has in recent years become a leader in LGBT-friendly policy. The main events are held in Naha's Tembusu Square and feature musical and dance performances, speeches, and, of course, beach parties. The main events are free, but people are encouraged to wear pink, a symbol of love, peace and inclusiveness.

www.pinkdotok.jp (Japanese)

9. Yaki Sapporo Rainbow March+ (Hokkaido)

Dating back to 1996, Sapporo currently holds the record for the longest consecutively run pride in Japan. Despite over 1,100 recorded participants in the parade in 2013, the pride took a hiatus and hung up the rainbow flags before they could organize a 2014 event. Fortunately, the event will be back again in October 2017 with the new name Sapporo Rainbow March+. What's more, the timing could not be better as Sapporo will become the first major city to recognize same-sex partnerships beginning June 2017!

https://m.facebook.com/srmplus/

8. NLGR+ (Aichi)

On the last weekend of May, Ikeda Park is transformed for the Nagoya Lesbian & Gay Revolution Plus (NLGR+) event. There's a strong focus on HIV awareness, and visitors are welcome to take the free, next-day-results STI screening on offer. Located in the center of the gay district, events continue until Saturday evening and the early hours of Sunday morning. It all ends with a wonderful, kaleidoscopic balloon release on late Sunday afternoon. Starting in 2001, the weekend is the longest running of the two major annual pride events in Nagoya.

www.nlgr.nagoya (Japanese)

7. Nijipare (Aichi)

The other major pride event in Nagoya is the Nijiiro Domannaka Parade, or Nijipare for short. Established more recently in 2012, it's also located in Ikeda Park and has a similar atmosphere, however, its organized separately and, unlike NLGR+, the main feature is the parade through the streets of Sakae. Up until 2015, the event often coincided with Halloween weekend, and Nijipare was adorned with many costumed attendees. With enormous efforts in fundraising, the event expanded in 2016 and became part of a week-long collection of activities branded Nagoya Rainbow Week. Nijipare was subsequently moved to September.

www.nijipare.com (Japanese)

6. Yokohama Diversity Parade (Kanagawa)

Yokohama Diversity Parade made its first official appearance in October 2015. With a beautiful backdrop of Tokyo Bay, the parade is an enjoyable walk, with reportedly 300 people participating last year. Nevertheless, the most interesting and unique aspect of the Yokohama Diversity Parade is the after-party held on a nearby boat! The boat has music, performances, speeches and more, including charity t-shirts available to purchase.

https://m.facebook.com/yokohamadp/

5. Kyushu Rainbow Pride (Fukuoka)

The Kyushu Rainbow Pride event has taken place in Fukuoka City every year since 2014. In November, when the weather in Kyushu reaches a cooler

and fairly comfortable level, Reisen Park in Fukuoka's Hakata Ward gets a fabulous overhaul. Not only does this event showcase musical performances and interactive booths from a variety of organizations and businesses, it also features its namesake rainbow parade—it was the first ever on the southern island of Kyushu!
www.qrp8lgbt.wixsite.com/qpr41gbt (Japanese)

4. Aomori Rainbow Parade (Aomori)

This small-scale parade just as the cherry blossoms are blooming, is held around the same time as Tokyo Rainbow Pride. In 2017 it was held two weekends before and was considered a huge success! At its start in 2014, there were only three participants. Then, 24 participants in 2015, 45 participants in 2016, and a whopping 101 participants in 2017! The main event is the parade walk, but much like other pride events, Aomori Rainbow Parade also has an afterparty too. Although, because of the change of date, the number of attendees was expected to increase and those who wanted to attend the afterparty had to register beforehand.
http://ameblo.jp/aomori-rainbow2017 (Japanese)

3. Rainbow Parade Kumamoto (Kumamoto)

Still recovering from the devastating Kumamoto Earthquake in 2016, the first Rainbow Parade Kumamoto became a symbol of recovery and progress for the LGBT+ community in the prefecture. The parade is held in November and aims to increase LGBT+ awareness and support. It stretches between Karashima and Shirakawa Parks and is routed through the main shopping arcades in downtown Kumamoto City. Future parade days hope to include musical performances and other events to increase awareness and visibility of the LGBT+ community. (Photo by George Leach)
www.rainbowparadekumamoto.jimdo.com (Japanese)

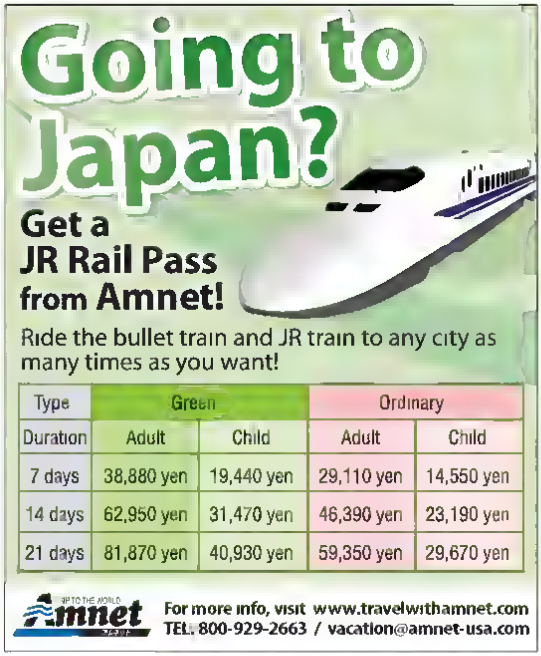
2. Tohoku Rainbow Summer (Miyagi)

At the penultimate spot is the Tohoku Rainbow Summer festival. Its inception began in 2014 when the executive committee became conscious of the various LGBT+ events occurring around Tohoku and wanted to collaborate with the organizers to make one large festival. Two years later, nearly 30 organizations were involved in the 2016 event which included performances, booths and more. Students from the local university are very involved in the festival too, having their own socials during the festival. Held inside the Sendaishi Shimin Katsudo Support Center, the event provides both privacy and shade from the hot August heat.
www.tohokurainbowsummer2016.jimdo.com (Japanese)

1. Mie Rainbow Festa (Mie)

At number one is the Mie Rainbow Festa! It was held for the first time at the Ise City Plaza, in September 2016. Outside, the streets were gleaming with rainbow flags, and the interior halls were decorated with rainbow articles and supportive LGBT+ messages from local elementary school children. A few politicians came to make speeches, a panel discussion was held and there were several local musical and dance performances. Iga City in Mie is proud to be the first city to recognize same-sex partners in Japan, and so it's no surprise that the organizers of the Mie Rainbow Festa were behind that achievement too! (Photo by Rebekah Lan)
www.mierainbowfesta.wixsite.com/elly (Japanese)

Article courtesy of All About Japan
www.allabout-japan.com/en/article/6212


Going to Japan?
Get a JR Rail Pass from Amnet!
Ride the bullet train and JR train to any city as many times as you want!
Type | Green | | Ordinary | |
Duration | Adult | Child | Adult | Child
7 days | 38,880 yen | 19,440 yen | 29,110 yen | 14,550 yen
14 days | 62,950 yen | 31,470 yen | 46,390 yen | 23,190 yen
21 days | 81,870 yen | 40,930 yen | 59,350 yen | 29,670 yen
Amnet
For more info, visit www.travelwithamnet.com
TEL: 800-929-2663 / vacation@amnet-usa.com

Face on the banknote
~ 10,000 yen ~

YUKICHI FUKUZAWA (1835-1901)

As the first person to introduce modern European culture and society to Japan, Yukichi Fukuzawa is one of the most important and influential figures in establishing modern Japanese society after the Meiji Restoration (1867). Born into a lower-class samurai family in Nakatsu, Oita, he started studying Dutch when he was 14, but the cultural climate of the period prompted him to study English. Fukuzawa volunteered his services when the Tokugawa Shogunate government sent envoys to San Francisco and learned English very quickly. Afterwards he visited Europe as a government translator. Based on his full experience of life outside Japan, he wrote *Seiyo Jijo* ("Condition in the West") and introduced new ideas to people who were feeling uncertain after the philosophical change of the Meiji Restoration. Fukuzawa was also interested in education and wrote *Gakumon no Susume* ("An Encouragement of Learning") and founded Keio Gijuku, now known as Keio University. His portrait has been on the 10,000-yen banknote since 1984.

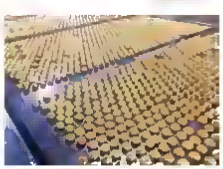
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Tiny bite-sized tamago boro melts in your mouth, making it perfect for small children. It is also a great snack paired with coffee or tea.

This package for children contains a larger amount. Who can resist those cute animal characters?

These five small packages were created for children. Convenient and cute, this tamago boro product continues to be very popular.



Freshly baked tamago boro on a huge pan is waiting to be sorted.

Vol. 71 - MONO of the month

Tamago Boro by Iwamoto Seika

It was about 500 years ago that Japan was first exposed to the Western world, mainly through Jesuit missionaries. Japan started importing Western culture and adapted it to the Japanese climate and preferences. One of those hybrid creations is *tamago boro* (tamago means "egg," and *boro* is derived from the Portuguese word *bolo*, meaning "cake"). These tiny, roughly spherical snacks look more like cake than they do cookies, and they have been loved by Japanese for hundreds of years for their nutritional value, delicate texture, and subtle sweetness.

First of all, tamago boro is made with eggs, sugar, and *katakunko* (potato starch) and is shaped into a half-inch ball and lightly baked in the oven. Tamago boro melts naturally on your tongue before you even take a bite. Iwamoto Seika, one of the major tamago boro manufacturers in Japan, has made this sweet for 60 years and has seen the transformation of the product and the ways people enjoy it. When Iwamoto Seika started making tamago boro in the 1950s, Japan had food shortages, so the company tried to increase the caloric value per package while lowering the production cost, according to Mr. Yuki Mori, Executive Director of Iwamoto Seika. After the country recovered, consumers became more conscious of flavors, food allergies, and healthier options, requesting less-sweet options, egg-free versions, and even calcium-enriched tamago boro. Iwamoto Seika attempted to make new types of tamago boro that responded to these requests—some successful, some unsuccessful—but it has always been open to consumers' suggestions and has focused on research and development.

Tamago boro is enjoyed by consumers of all ages and different eating habits, but because of its meltingly soft texture and nutritional value, it is particularly popular with small children who might not have all their teeth yet and who do not have as big an appetite as adults. Iwamoto Seika created small packages with cute animal illustrations that appeal to children while at the same time helping keep them from overeating. These children packages were a big hit, and they are still one of the most popular items among about 20 tamago boro products, which also include a larger package, stick-shaped tamago boro, and a pumpkin-flavored variety.

Tamago boro has been available in the US for about 40 years. "Tamago boro contains neither oil nor butter. It is low-calorie, and it melts in your mouth without biting into it. I want to let Americans know that it is perfect as a baby food," says Mr. Mori. For this particular purpose, the company has produced stick-shaped tamago boro that a baby can easily hold while eating. This shape is also convenient for putting into milk or water to soften the tamago boro before giving it to a baby to eat.

As time goes by, people's lifestyles and preferences change. Japanese consumers today are more health conscious than ever, and they are especially selective about baby foods like tamago boro. Iwamoto Seika's product line reflects this, and a recent hit is Egg Yolk Pumpkin Boro, made only with domestically sourced ingredients and no preservatives, food coloring, artificial flavoring or baking powder.

Iwamoto Seika
www.iwamotoseika.co.jp

Exported by **Santa Trading Co., Ltd.**

Hokkaido – Not Just a Winter Getaway

Found some time to go to Japan this summer, but are concerned about being there during the rainy *tsuyu* season? It may turn out to be the perfect excuse to head up to Hokkaido, the country's most northern island. Free of downpours, brimming with nature and its own unique culture, this is the perfect destination and easy to get to thanks to the impressively extensive and efficient rail network of Japan. Here's what to do to make the most of your days there.

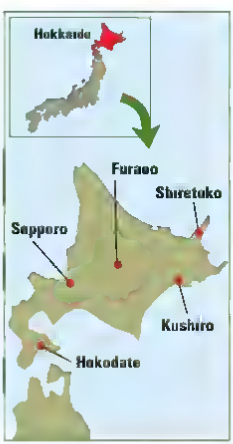
Start in Hakodate. While you can fly into a local airport, why not take the newest *Shinkansen* (bullet train), which opened in the Spring of 2016? It will get you from Tokyo to Hokkaido's southern city of Hakodate in just over 4 hours. Once you arrive, you can stretch your legs, check out historical sites like the Western style Fort Goryokaku, and enjoy some shopping and dining.

Stop off in Sapporo. A four-hour train ride from Hakodate, the capital of Hokkaido is another good starting point – accessible by plane through New Chitose Airport. While better known for its Snow Festival in the summertime this is an urban wonderland that is filled with incredible restaurants, as well as the one and only Sapporo Beer Museum where you can sample some local suds.

Layover in Furano. From Sapporo, Furano is just a two and a half hour train ride. And for flower lovers and the uninitiated alike, it is absolutely worth it. The fields of swaying purple lavender and many other types of flowers, stretching for as far as the eye can see, stimulate all the senses and are truly unforgettable. So make sure to snap as many envy-inducing pictures and selfies as you can.

The Edge of the East in Shiretoko. The unspoiled Shiretoko National Park is one of those once-in-a-lifetime destinations that offer a peek into what the world was like prior to industrialization. Arrive by train to the station in the town of Shari, and then take a bus to the park where you can wander around the breathtaking Shiretoko Five Lakes and the truly awe-inspiring Kamuiwakka Falls.

End of the Line in Kushiro. While the surroundings are beautiful on their own, it's the endangered Japanese Cranes, *Tancho*, that are the true stars here. Bird watchers and animal lovers can watch around 1,000 majestic cranes (up from 20 thanks to conservation efforts) as they elegantly dance with each other. If you're looking for a quick way back to Sapporo or Tokyo, you can take a flight from Kushiro Airport. But why not take your time? There's so much you can still see on your way back.



© littlewormy/Shutterstock.com

A beautiful lavender field in Furano. The peak of its tourism is June to August, in which visitors can enjoy the carpet of lavender flowers.

WHAT YOU NEED TO SAVOR IN HOKKAIDO

Surrounded by ocean and with vast land, Hokkaido is a place for fishery and agriculture, naturally bringing a ton of produce. This makes Hokkaido one of the most gourmet regions in Japan. Visitors should not miss what Hokkaido has to offer.

Seafood

© jreika/Shutterstock.com

Hokkaido harvests a lot of fresh seafood, such as salmon, crab, ikura (samlon roe), konbu, cod, herring and squid to name a few. Visitors can enjoy first class sushi and sashimi as well as unique local seafood dishes, including *ikameshi* (steamed squid stuffed with seasoned sticky rice) and *ishikari nabe* (nabe hot pot with salmon in miso broth). You'll be surprised by affluent toppings on donburi bowl dishes like salmon and ikura donburi or uni and ikura donburi.

Dairies

Hokkaido is also famous for dairy farming, and it has scrumptious dairy products. Enjoy rich ice cream, yogurt, corn with butter, cream stew and more.

Comfort Foods

Ramen in Hokkaido has various styles highlighting each local produce. **Sapporo Ramen** is known for its rich miso flavored broth with thick noodles. **Asahikawa Ramen** features well balanced broth made with seafood, pork bone, chicken and vegetable seasoned with soy sauce. Also noted is **Sapporo Soup Curry** which is rich full-flavored yet thin soup unlike regular Japanese curry.

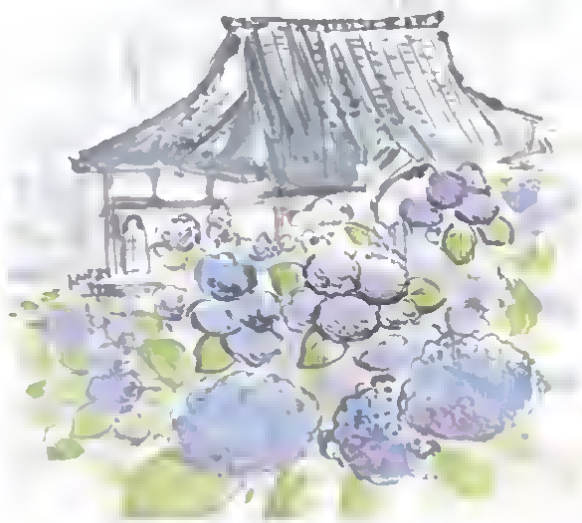
Alcohol Beverages

Offering pristine water, Hokkaido is the home of many breweries and distilleries. Among those notable beverage companies are SAPPORO Beer, Nikka Whisky and Otokoyama sake brewery.

What on Earth?

梅雨

TSUYU



From early May to late July, most of the areas in Japan experience a gloomy rainy season known as "Tsuyu" or "Baiu." Meteorologically, it's caused by the collision of warm, high-pressure fronts coming from the south and cold, high-pressure fronts staying in the north. Thus, tsuyu starts in the southern part of Japan and moves up north. (See the table for the average period of tsuyu in each region.)

Unlike rainy seasons in other areas of the world, tsuyu is rarely accompanied by squalls or showers. Instead, it rains constantly. Consequently, it sometimes causes serious landslides. What bothers people most, though, is the humidity. It's so horrible that it makes things get moldy and food more perishable. It is actually the season most people suffer from food poisoning. Most of the Japanese hate tsuyu for this reason.

Tsuyu does not, however, bring about only depressing things. It's a blessed season for crops. Thanks to the abundant rainfall, crops grow very well, resulting in a rich harvest. Actually, Japanese people write "tsuyu" with the *kanji* (Chinese character used in Japan) meaning "plum rain" since plums ripen during this season, although the original *kanji* when they imported the word and concept from China was "mold rain."

Tsuyu is deeply embedded in Japanese culture, so no matter how gloomy it is, Japanese people appreciate this season and try to enjoy it as much as possible. Many sightseeing places maximize the soft focus effect that the misty rain creates for viewing scenic areas. Also, *ajisai* (hydrangea) bloom in this season, and Japanese people strongly associate this flower with tsuyu. If you visit *Ajisai-dera* (Hydrangea Temple) in Kamakura, Kanagawa Prefecture, during this season, you will understand the Japanese sentiment and enjoy the beautiful, misty view.

In modern Japanese society, people have figured out how to spend the month and a half of this damp season more comfortably. Hi-tech dehumidifiers and air conditioning units with dehumidifying functions continue to be developed, while the fashion industry tries to encourage people to go out by providing a variety of rainproof items: brightly colored raincoats, rubber boots, bags, hats, and umbrellas. Polka dots, flowers, frogs, and snails are popular patterns in this season. After tsuyu, Japan enters summer. The sun always shines after the rain.

THE AVERAGE PERIOD OF TSUYU IN EACH REGION

(Source: The Meteorological Agency's press document in 2016)

REGION	START	FINISH	PERIOD
Okinawa	May 9	June 23	46 days
Amami	May 11	June 29	50 days
Kyushu (Southern part)	May 31	July 14	45 days
Kyushu (Northern part)	June 5	July 19	45 days
Shikoku	June 5	July 18	44 days
Chugoku	June 7	July 21	45 days
Kinki	June 7	July 21	45 days
Toukai	June 8	July 21	44 days
Kantou Koushin	June 8	July 21	44 days
Hokuriku	June 12	July 24	43 days
Touhoku (Southern part)	June 12	July 25	44 days
Touhoku (Northern part)	June 14	July 28	45 days
Hokkaido	N/A	N/A	0 days
Ogasawara Islands	N/A	N/A	0 days

ASIA

P. 42 **Asian Travel**

© NIRUN NUNMEESRI / Shutterstock.com

Nepal

Located in the Himalayan range, the world's highest peak, Nepal might not be the first choice for your travel. But this Hindu and Tibetan Buddhism country is full of wonders that allow visitors to experience spiritual connections to the earth.

P. 43 **Asian Restaurant Review**

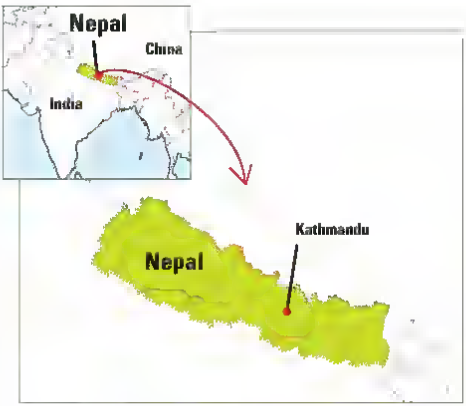
M Noodle Shop

If you like to enjoy Taiwan's Night Market foods and vibe in New York, go to Williamsburg's M Noodle Shop. Serving a variety of noodles and *xiao chi* (Taiwan's small eat dishes) at reasonable prices, it will satisfy your palate, stomach and wallet.

P. 44 **Listings**

Asian Restaurant

WHAT'S NEXT IN NEPAL



It's a practical given that anyone's first stop in Nepal would be the edges of Mount Everest, as it's always the top attraction for many climbers and mountaineers. Be that as it may, climbing mountains is only one aspect of the various sites tourists to Nepal can enjoy. This Himalayan country, landlocked between China and India, is also a hotspot of the sacred and spiritual, the wild and the sublime, and the luxurious and calming. Tourists from all over can visit Nepal's medieval cities, sacred sites, and diverse natural parks that history and nature buffs can delight in all day. **Nepal** was the unfortunate victim of a 7.8 magnitude earthquake that rippled through the land back in 2015, with many monuments and ancient towns suffering from varying degrees of ruin in the process. The tourism industry was dealt with a massive blow, but Nepal still stands.

One of the hardest hit areas is Nepal's capital city, **Kathmaadu**. With an immense riot of sights, smells, tastes, and sounds that can easily overload your senses, Kathmandu's breathtaking heritage will reveal itself to you through its gorgeous temples and delicious cuisine. You can visit the **Swayambhunath Stupa**, a massive golden monument settled on top of a whitewashed dome, from where the face of the Buddha stares out across the valley in all four cardinal directions. You can also take a nice leisurely walk around the city's **Durbar Square**, an artistic and cultural hub that happens to be one of three prominent squares, remnants of a time when Nepal was a series of small kingdoms. The neighborhood of **Thamel** is a particular place of interest for tourists, because it pretty much serves as a command center for the city's tourism industry, having a wide variety of shops, restaurants, bookstores, and guesthouses, all catering to people from all over the world.

If one is looking to get away from the hustle and bustle of cars and motorbikes on the other hand, **Bhaktapur**, a city only eight miles from Kathmandu may just be the right place to go to! Here you can see such sites as the **Nyatapola Tample**, home to one of the tallest temples in all of Nepal. Tourists can also visit the **Pattars' Square**, the main force behind the city's ceramic industry. Here you'll find rows and rows of clay pots drying in the sun. If you keep walking around the city, you just might find yourself in the city's **Durbar Square**, where they filmed portions of the 1993 film ***Little Buddha*** (other portions were filmed in Kathmandu).

If you're looking for an Asian safari adventure, the best place to start is at **Chitwan National Park**, located near the city of **Bharatpur**. This undisturbed vestige at the foot of the Himalayas contains a rich array of flora and fauna, highlights including sloth bears, Bengal tigers, and the vulnerable Indian rhinoceros. Its name meaning "Heart of the Jungle," very little of Chitwan's forests, grasslands, and marshlands were damaged during the 2015 earthquake. You may get to join the park's elephants at the Narayani River for one of their special bathing sessions.

There are many Buddhist monasteries in Nepal, which are now part of tourism there.

No trip to Nepal would be complete without sampling the tasty choices of Nepalese cuisine, many of which take their inspiration from Tibetan, Indian, and Thai specialties. You'll have plenty of chances to stuff your face with delicious **mamos**—dumplings stuffed with either minced meat or vegetables. Dumpling lovers can also try fish-shaped **yomari** treats, which contain sweet fillings such as chocolate or **chaku** (solidified cane sugar with nuts). Tourists can also sample **maas ka baara** or **woh**, Nepali style lentil patties.

Grounded on high elevation land (average 10,700 feet altitude), Nepal is embraced by heavenly Himalaya. Wherever you go and whatever you do, your adventure in the country will be a life-changing experience.

TAIWAN'S NIGHT MARKET COMFORTS

M NOODLE SHOP

Smorgasburg fans would love the vibrant energy of Taiwan's Night Market and its exciting street food such as bite-size snacks, appetizing bowls of noodles and exotic drinks. But how can we experience this in New York? Take a short trip to Williamsburg and stop in the M Noodle Shop. This fast-casual restaurant serves a wide variety of noodle dishes, both sautéed and soup noodles, as well as "xiao chi" (Taiwan's small eat dishes) in a setting reminiscent of the Night Market.

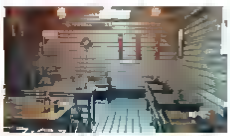
Their offerings are rich and comforting and they are served overnight until 6 am, which is perfect for night owls. Among many noodle selections, enjoy their signature *Sliced Pork Belly Noodle Soup* with your choice of noodle from *ho fun*, rice noodle, egg noodle, vegetable noodle, *wonton* noodle or pulled noodle. It's in the hearty soup made by boiling chicken for 18 hours, and thick slices of braised pork belly atop the bowl of noodles makes it even heartier. More full-bodied noodle options include *Old Classic Ho Fun*, *Double Pan Fried Noodle* and *Sauteed Rice Noodle with Shredded Chicken in Curry Sauce*, all of which will make you come back repeatedly.

If you are with others, share as many xiao chi as you can. Dumplings are served either fried or boiled, and there are dumplings in soup as well. Buns are also served either fried or steamed. But what should not be missed is the *Sesame Pancake with Marinated Beef*, whose nutty, crispy fried pancake wraps tender and umami-rich beef. When the night is nice and warm, hang out late and savor comfort foods and the ambience of the bustling Night Market at M Noodle Shop.

M Noodle Shop
549 Metropolitan Ave., (bet. Lorimar St. & Union Ave.) Brooklyn, NY 11211
TEL. 718 384-8008 | www.mnoodleshop.com | Mon. 12 pm-2 am, Tue-Sun: 12 pm-6 am

The uplifting flavor of *Sliced Pork Belly Noodle Soup* makes ramen aficionados smile.

Sesame Pancake with Marinated Beef is big, but it's still an appetizer. Best to share with your fellow diners.



M Noodle Shop's interior produces a feeling of the outdoor Night Market.

INTERNSHIP OPPORTUNITY

AT CHOPSTICKS NY MAGAZINE

<Position>

• Sales/Marketing Intern

<Requirements>

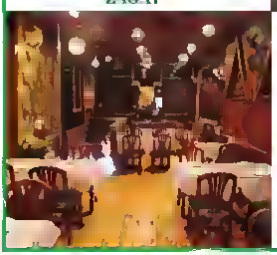
Fluent in English and business level Japanese
(or)
Fluent in Japanese and business level English
Intermediate computer skill in Microsoft Word and Excel

To apply for the position, send or email cover letter and resume to the address below.

Trend Pot NY, LLC Attn: Hitoshi Onishi
40 Exchange Pl., #1902 New York, NY 10005
Email: jin@trendpot.com

CHOPSTICKS NY®

Songsri
SINCE 1972
THE BEST AUTHENTIC THAI RESTAURANT
Recommended by:
THEATRE WEEK
NEW YORK TIMES ★★
ZAGAT



Two Convenient Locations
OPEN 7 DAYS 11:30am-11:30pm

Chinatown
106 Bayard St.
(corner of Baxter St.)
212-349-3132

Theater District
244 W. 48th St.
(bet. 8th Ave. & Broadway)
212-582-3392

Subscribe CHOPSTICKS NY
for only $19.99/year!
Call Us at 212-431-9970 or email reader@chopsticksny.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (wine or beer)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
* Chopsticks NY available to pick up

CHINESE

Upper West — Han Dynasty — $25 L
215 W 95th St
212-858-4040

Upper West — Legend 72 — $25
127 W 72nd St
917-441-4790

Upper West — Ollie's — $15 L
100 Freedom Place Riverside Blvd
212-635-8181

Upper West — Ollie's — $15 L
2705 Broadway (bet. 103rd & 104th St.)
212-932-9300

Upper West — Shun Lee West — $35 L
43 W 65th St (bet. Central Park W & Columbus Ave)
212-595-8095

Upper East — Cafe Evergreen — $30 L
1307 1st Ave. (bet. 73rd & 74th St.)
212-744-3218

Upper East — Chinatown East — $18 L
1450 3rd Ave (bet. 82nd & 83rd St.)
212-517-3500

Upper East — Dur Place — $25 L
242 E 75th St (bet. 2nd & 3rd Ave.)
212-288-4486

Upper East — Philippe — $45 L
33 E 60th St. (bet. Park & Madison Ave.)
212-644-9885

Upper East — Pig Heaven — $15 L
1420 3rd Ave (bet. 80th & 81st St.)
212-744-4333

Upper East — Shanghai Pavilion — $37 L
1378 3rd Ave. (bet. 78th & 79th St.)
212-585-3388

Upper East — Szechuan Gourmet — $25 L
1395 2nd Ave (at 73rd St.)
212-737-1838

Upper East — Wa Jeal Sichuan Chili House — $25 L
1598 2nd Ave (bet. 82nd & 83rd St.)
212-396-3333

Midtown West — China Grill — $66 L
60 W 53rd St (bet. 5th & 6th Ave.)
212-333-7788

Midtown West — Joe's Shanghai — $20 L
24 W 56th St (bet. 5th & 6th Ave.)
212-333-3868

Midtown West — Tong Pavilion — $25 L
65 W 55th St (bet. 5th & 6th Ave.)
212-956-6500

Midtown West — Topaz Noodle Bar — $15 L
123 W 56th St. (bet. 6th & 7th Ave.)

Midtown West — Wu Liang Ye — $35 L
36 W 49th St. (bet. 5th & 6th Ave.)
212-398-2308

Midtown East — Evergreen on 38 — $25 Su L
10 E 38th St. (bet. Madison & 5th Ave.)
212-448-1199

Midtown East — Grand Sichuan — $20 L
1048 2nd Ave (bet. 55th & 56th St.)
212-355-5855

Midtown East — Hunan Bistro — $25 L
56 3rd Ave. (bet. 12th & 13th St.)
212-388-9155

Midtown East — Hunan Manor — $30 L
339 Lexington Ave (near 40th St.)
212-682-2993

Midtown East — Land of Plenty — $20 L
204 E. 58th St.
212 909-8788

Midtown East — Lychee House — $20 L
141 E. 55th St. (bet. 3rd & Lexington Ave.)
212 753-3900

Midtown East — Mee Noodle Shop — $15 L
922 2nd Ave. (at 48th St.)
212-486-0027

Midtown East — Shih Lee — $10 L
311 E. 45th St. (bet. 1st & 2nd Ave.)
212-867-0818

Midtown East — Shun Lee Palace — $35 L
155 E. 55th St. (bet. 3rd & Lexington Ave.)
212-371-6844

Chelsea — Grand Sichuan — $20 L
229 9th Ave (at 24th St.)
212-620-5200

Gramercy — The Cottage* — $12 L
33 Irving Place (at 17th St.)
212-505-9500

East Village — BaoHaus — $14 L
238 E. 14th St. (bet. 2nd & 3rd Ave.)
646-559-8988

East Village — Dumpling Men* — $11 L
100 St. Marks Pl. (bet. 1st Ave. & Ave. A)
212-505-2121

East Village — Drunken Dumpling — $20 L
137 1st Ave. (bet. 8th & 9th St.)
212-982-5882

Lower Manhattan — Xi'an Famous Foods — $20 L
14 E. 34th St. (bet. 5th Ave & Madison Ave.)
212 786-2368

Lower Manhattan — Amazing 66 — $25 L
66 Mott St. (bet. Bayard & Canal St.)
212 334-0099

Lower Manhattan — Biang! — $15 L
157 2nd Ave. (at 10th St.)
718-478-7713

Lower Manhattan — Big Wong — $13 L
67 Mott St. (bet. Bayard & Canal St.)
212-964-0540

Lower Manhattan — Bing Kitchen — $15 L
71 Orchard St. (bet. Grand and Broome)
212-219-1307

Lower Manhattan — Buddha Bodai — $0 L
77 Mulberry St. (bet. Bayard & Canal St.)
212-233-2921

Lower Manhattan — Congee Village — $16 L
100 Allen St. (bet. Broome & Delancey St.)
212-941-1818

Lower Manhattan — Deluxe Green Bo Restaurant — $10 L
66 Bayard St
212-625-2356

Lower Manhattan — Dim Sum Go Go — $15 L
5 E. Broadway (bet. Catherine St. & Bowery)
212-732-0797

Lower Manhattan — Excellent Dumpling — $10 L
111 Lafayette St. (bet. Walker & Canal St.)
212-219-0212

Lower Manhattan — Golden Unicorn* — $20 L
18 E. Broadway (bet. Market & Catherine St.)
212-941-0911

Lower Manhattan — Hope Lee — $18 L
18 Mott Street (near Mosco St)
212 962-5475

Lower Manhattan — Jing Fong — $20 L
20 Elizabeth St. (bet. Bayard & Canal St.)
212 964-5256

Lower Manhattan — Joe's Ginger — $20 L
25 Pell St (at Bowery St.)
212 285-0333

Lower Manhattan — Joe's Shanghai — $20 L
9 Pell St. (bet. Bowery & Mott St.)
212-233-8888

Lower Manhattan — Lin's Dumpling House — $10 L
28 Bowery (at Bayard St.)
212-343-0923

Lower Manhattan — Mandarin Court — $15 L
61 Mott St. (bet. Bayard & Canal St.)
212-608-3838

Lower Manhattan — New Bo-Ky — $10 L
80 Bayard St. (bet. Mott & Mulberry St.)
212-406-2292

Lower Manhattan — Nice Green Bo — $15 L
69 Bayard St. (bet. Elizabeth & Mott St.)
212-625-2359

Lower Manhattan — Oriental Garden — $35 L
14 Elizabeth St. (bet. Bayard & Canal St.)
212-619-0088

Lower Manhattan — Ping on Mott — $26 L
22 Mott St. (bet. Chatham Sq. & Pell St.)
212-602-4567

Lower Manhattan — Shanghai Cuisine* — $25 Tu L
88 Bayard St. (at Mulberry St.)
212-732-4068

Lower Manhattan — Shu Han Ju — $20 L
405 Ave of the Americas (at 11th St.)
212-429-7900

Lower Manhattan — Wo Hop — $20 L
17 Mott St. (bet. Mosco St & Chatham Sq.)
212-962-8617

Brooklyn — East Wind Snack Shop* — $11
471 16th St. Brooklyn NY 11215
929-295-0189

Queens — East Manor — $25 L
41-45 Kissena Blvd Flushing NY 11355
718-886-8828

Queens — Himalayan Yak Restaurant — $15 L
72-20 Roosevelt Ave Jackson Heights NY 11372
718-779-1118

Westchester — Fantasy Cuisine — $17 L
20 N Central Ave Hartsdale NY 10530
914-358-3046

KOREAN

Midtown West — Benn — $30 L
350 W 50th St (bet. 8th & 9th Ave.)
212-582-4446

Midtown West — BernJoo — $30 Su L
34 W 35th St (bet. Herald Square & 5th Ave.)
212-564-4430

Midtown West — Cho Dang Gol — $30 L
55 W 36th St (near Ave of Americas)
212-695-8222

Midtown West — Chom Chom — $40 L
40 W 56th St (bet. 5th & 6th Ave.)
212-213-2295

Midtown West — Danji — $44 Su L
346 W 52nd St (bet. 8th & 9th Ave.)
212-586-2990

Midtown West — Hanjan — $31 Su
36 W 26th St (bet. Broadway & 6th Ave.)
212-206-7226

Koreatown — Cho Dang Gol — $30 L
55 W 35th St (bet. 5th & 6th Ave.)
212 695-8222

Koreatown — Don's Bogam* — $40 L
17 E 32nd St (bet. Madison & 5th Ave.)
212 683-2700

Koreatown — Franchia Vegan Cafe — $25 L
12 Park Ave (bet. 34th & 35th St.)
212-213-1001

Koreatown — Geonnuri — $31 L
1250 Broadway (bet. 31st & 32nd St.)
212-971-9045

Koreatown — HAN BAT* — $15 L
53 W 36th St (bet. 5th & 6th Ave.)
212-629-5588

Koreatown — HANGAWI — $40 L
12 E. 32nd St. (bet. 5th & Madison Ave.)
212 213-0077

Koreatown — Hyo Dong Gak* — $20 L
51 W 35th St (bet. 5th & 6th Ave.)
212-695-7167

Koreatown — Jongro BBQ — $30 L
22 W 32nd St 2nd Fl (bet. 5th Ave. & Broadway)
212-473-2233

Koreatown — Kang Suh — $30 L
1250 Broadway (at 32nd St.)
212-564-0845

Koreatown — KRISTALBELLI — $40 L
3 W 36th St. (bet. 5th & 6th Ave.)
212 290-2211

Koreatown — Kunjip Restaurant — $15 L
3 W 32nd St (bet. 5th Ave. & Broadway)
212-216-9467

Koreatown — Madangsui* — $30 L
35 W 35th St (bet. 5th & 6th Ave.)
212-564-8333

Koreatown — New Wonjo — $30 L
23 W 32nd St (bet. Broadway & 5th Ave.)
212 695-5815

Koreatown — Seoul Garden — $20 L
34 W 32nd St (bet. 5th Ave. & Broadway)
212 736-8002

Koreatown — Shilla — $25 L
37 W 32nd St (bet. 5th Ave. & Broadway)
212 967-1990

Koreatown — Woorijip — $13 L
12 W 32nd St (bet. Broadway & 5th Ave.)
212-244-1115

West Village — Do Hwa — $27 L
55 Carmine St (at Bedford St.)
212-414-1224

East Village — Bon Chon — $20 L
5 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-2887

Dok Sunis $20
119 1st Ave (bet. 7th St. & St. Marks Pl.)
212-477-8506

Kori $20
253 Church St (bet. Leonard & Franklin St.)
212-334-0609

Dokebi $25
159 Bleecker St. (bet. Driggs & Bedford Ave.)
718-782-1424

Kalbi House $20
281 Central Ave. White Plains, NY 10606
914-328-0251

Dong Chun Hong* $13
144 Main St. Fort Lee, NJ 07024
201-592-0450

Dotori Kimchi $15
1430 Bergen Blvd. Fort Lee, NJ 07024
201-886-9937

Gammeeok $17
485 Main St. Fort Lee, NJ 07024
201-242-1333

Gammeeok $17
110 Broad Ave. Palisades Park, NJ 07650
201-945-4300

Myung Dong Noodle House* $12
2013 Lemoine Ave. Fort Lee, NJ 07024
201-592-8300

PoongLim* $20
2053 Lemoine Ave. Fort Lee, NJ 07024
201-944-8636

So Kong Hong* $15
130 Main St. Fort Lee, NJ 07024
201-585-1122

THAI

Land Thai Kitchen $15
450 Amsterdam Ave. (bet. 81st St. & 82nd St.)
212-501-8121

Long Grain $22
2534 Broadway (at 95th St.)
212-666-0808

Spice $25
975 Amsterdam Ave. (at 105th St.)
212-864-4168

Spicn $25
435 Amsterdam Ave. (bet. 81st & 82nd St.)
212-362-5661

Spicn $20
1411 2nd Ave. (bet. 73rd & 74th St.)
212-249-6348

Up Thai $20
1411 2nd Ave. (bet. 73rd & 74th St.)
212-256-1199

@NINE $18
582 9th Ave. (bet. 42nd & 43rd St.)
212-265-4499

Aceluck Thai $15
530 9th Ave. (bet. 39th & 40th St.)
212-564-7083

Aura Thai $14
462 9th Ave. (bet. 35th & 36th St.)
212-571-1530

Boogkok House $18
300 W. 49th St. (bet. 8th & 9th Ave.)
212-541-5943

Esnation $18
750 9th Ave. (bet. 50th & 51st St.)
212-315-0555

Heng 2 Thai Bistro $15
752 10th Ave. (bet. 51st & 52nd St.)
212-765-7800

Kore Thai $20
752 10th Ave. (bet. 51st St. & 52nd St.)
212-765-7800

Nondles* $12
830 9th Ave. (bet. W 54th & 55th St.)
646-553-7227

Pom Real Thai 49 $20
484 W. 43th St. (bet. 9th & 10th Ave.)
212-333-7500

Pongsri Thai* $25
244 W. 48th St. (bet. Broadway & 8th Ave.)
212-582-3332

Pure Thai Cookhouse $13
766 9th Ave. #2 (bet. 51st & 52nd St.)
212-581-0999

Room Service Midtown $25
640 9th Ave. (bet. 47th & 48th St.)
212-582-6899

Thai Palate $15
534 9th Ave. (bet. 39th & 40th St.)
212-279-5808

Thai Select $12
472 9th Ave. (bet. 36th & 37th St.)
212-695-8320

Topaz Thai $15
127 W. 56th St. (bet. 5th & 7th Ave.)
212-957-9020

viv Bar & Restaurant $20
717 9th Ave. (at 48th St.)
212-581-6066

Vynl $20
756 9th Ave. (51st St.)
212-971-2003

Wondee Siam $20
782 9th Ave. (bet. 52nd & 53rd St.)
212-459-9057

Yum Yum 3* $15
658 9th Ave. (at 46th St.)
212-956-9415

Yum Yum Bangkok* $15
650 9th Ave. (bet. 45th & 46th St.)
212-262-7244

Yum Yum Too* $20
652 9th Ave. (at 46th St.)
212-247-2228

A+ Thai Place* $15
1007 2nd Ave. (bet. 53rd & 54th St.)
212-207-8008

Moisan Thai $20
925 2nd Ave. (bet. 34th & 35th St.)
646-530-2085

DBAD $25
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-206-6588

Talent Thai Kitchen $21
210 E. 34th St. (bet. 2nd & 3rd Ave.)
212-725-1662

Pnd Thai $20
114 8th Ave. (bet. 15th & 16th St.)
212-691-6226

Royal Siam $25
240 8th Ave. (bet. 22nd & 23rd St.)
212-741-1732

Siam Thai $25
150 8th Ave. (bet. 17th & 18th St.)
212-675-0060

SONGKRAN $0
330 10th Ave. (bet. 26th & 27th St.)
212-239-8752

Spice $25
236 8th Ave. (bet. 22nd & 23rd St.)
212-620-4505

Thai Sliders $25
150 8th Ave. (bet. 17th & 18th St.)
212-675-0060

Beegkok 2 Thai* $14
345 1st Ave. (bet. 20th & 21st St.)
212-473-4480

Jaiya Thai $25
386 3rd Ave. (bet. 27th & 29th St.)
212-683-1330

Rhoeg Tiem $20
31 E. 21st St. (bet. 5th Ave. & Broadway)
212-420-7500

THAINY* $13
384 3rd Ave. (at 28th St.)
212-696-2888

Toos Thai Cafe* $25
435 Park Ave. S. (bet. 29th & 30th St.)
212-444-9000

Gnlangn $15
149 W. 4th St. (at 11th Ave.)
212-229-4287

Khao Thai Kitchen $0
235 Sullivan St. (bet. 3rd & Bleecker St.)
646-726-6419

Tue Thai Food $20
3 Greenwich Ave. (bet. 6th Ave. & Ave. of Americas)
212-929-3868

Kati Thai Cuisine $11
347 E. 14th St. (bet. 1st & 2nd Ave.)
212-533-2048

Klong $15
7 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-505-8955

Lui's Thai Food $18
128 E. 4th St.
646-844-9310

Somtum Der $15
85 Avenue A (bet. 5th & 6th St.)
212-260-8570

Spice $20
39 E. 13th St. (bet. Broadway & Union Sq.)
212-982-9759

Thi Thai $12
76 E. 1st St. (bet. 1st Ave. & Ave. A)
212-777-2552

Beesin's Thai Cafe $15
88 Fulton Street (at Gold St.)
212-809-5930

Go Go Thai $15
144 W. 13th St.
212-929-3959

Hi Thai $14
123 Ludlow St. (bet. Delancey & Rivington St.)
212-777-7624

Kuma Inn $25
113 Ludlow St. 2 Fl. (Delancey & Rivington St.)
212-353-8866

Lantern Thai $25
311 2nd Ave. (bet. 18th & 19th St.)
212-777-2770

Nanking Express $18
63 W. 14th St. (at Union Sq.)
212-242-2462

Ngnm $20
39 3rd Ave. (bet. 12th & 13th St.)
212-777-8424

One More Thai $15
6 Clinton St. (bet. Houston & Stanton St.)
212-228-8858

Spice $25
71 1st Ave. (bet. 4th & 5th St.)
212-253-2742

Sticky Rice $15
85 Orchard St. (bet. Grand & Broome St.)
212-274-8209

Znb Elee $15
75 2nd Ave. (bet. 4th & 5th St.)
212-505-0533

Lan Larb SoHo $15
227 Centre St. (bet. Lafayette & Grand St.)
646-895-9264

Noodle Bar NYC $15
26 Cornune St. (near Prince St.)
212-524-4800

Chai Thai Kitchen* $16
124 N. 6th St. (at Berry St.)
718-599-5885

Lily Thai $15
115 Grand St. (bet. Leonard & Lorimer St.)
718-218-7522

SEA $20
114 N. 6th St. (at Berry St.)
718-384-8850

Skylce $15
63 5th Ave. (at St. Marks Ave.)
718-230-0810

Spicn $20
81A 7th Ave.
718-422-8353

Spice $20
193 Smith St.
718-722-9571

Tai Thai $30
206 Bedford Ave. (bet. N. 5th & N. 6th St.)
718-599-5656

Blu Orchid Thai Kitchen $12
4504 Queens Blvd. NY (bet. 45th & 46th St.)
917-832-6585

Spicn $20
4745 Vernon Blvd
718-392-7884

Absnlute Thai Homemade $13
844 Anderson Ave. Cliffside Park, NJ 07010
201-541-2250

VIETNAMESE

Sniguette $18
535 Columbus Ave. (at 106th St.)
212-865-8868

Vermicelli $20
1492 2nd Ave. (bet. 77th & 78th St.)
212-288-8884

Le Colonial $35
149 E. 57th St. (bet. 3rd & Lexington Ave.)
212-752-0808

PHO32 & SHABU* $20
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-0868

NrU Noodle House $20
15 Greenwich Ave. (bet. 10th & Christopher St.)
212-463-9888

West Village — **Seigoe Merket**
93 University Pl (bet. 11th & 12th St.) 212-692-9891 — $25

Lower Manhattan — **New Tu Do**
102 Bowery St (bet. Hester & Grand St.) 212-966-2666 — $12

Lower Manhattan — **Nhe Traeg Oee**
87 Baxter St (bet. Bayard & Canal St.) 212-233-5948 — $15

Lower Manhattan — **Paris Restaurent***
213 Grand St (bet. Elizabeth & Mott St.) 212-226-3629 — $5

Tribeca — **Viet Cafe**
346 Greenwich St (bet. Jay & Harrison St.) 212-431-5656 — $25

Soho — **Bo Che Phe**
222 Lafayette St. (near Spring St.) 646-612-1328 — $25

Queens — **#1 Pho**
4504 Queens Blvd NY (bet. 45th & 46th St.) 917-832-6566 — $12

OTHER

Upper West — **Asie Kae**
710 Amsterdam Ave (bet. 94th & 95th St.) 212-280-8478 — $25

Upper West — **Asiete**
80 Columbus Cir 35 Fl (at 60th St.) 212-805-8500 — $135

Upper East — **Amher***
1606 3rd Ave (at 90th St.) 212-243-5020 — $25

Upper East — **Gerdee Court Cafe**
725 Park Ave (70th & 71th St.) 212-570-6202 — $20

Midtown West — **Ausra Asian Bistro**
235 W 35th St (near 7th Ave.) 212-629-9888 — $15

Midtown West — **Blue Ribbon Sushi Bar & Grill**
308 W 58th St (bet. 8th & 9th Ave.) 212-307-0404 — $61

Midtown West — **KOA Restaurant**
12 W 21st St (bet. 5th & 6th Ave.) 212-206-5738 — $20

Midtown West — **Merae Restaurant**
240 Central Park S (bet. 58th & 59th St.) 212-582-5100 — $130

Midtown West — **Mooncake Foods**
359 W 54th St (on 9th Ave) 212-977-2088 — $15

Midtown West — **Rue 57**
60 W. 57th St. (at 6th Ave.) 212-307-5656 — $45

Midtown West — **VYNL**
754 9th Ave (bet. 50th & 51th St.) 212-974-2003 — $25

Midtown East — **Fushe Asiee Cuisine**
1065 1st Ave (at 58th St.) 212-752-3883 — $35

Midtown East — **Jazz nt Kitano**
The Kitano Hotel 66 Park Ave (at 38th St.) 212-885-7123 — $35

Chelsea — **Rice on Lexiegtoe Ave**
115 Lexington Ave (at 28th St.) 212-696-5400 — $20

Gramercy — **Qi Asiee Eatery**
31 W 14th St (bet. 5th & 6th Ave.) 212-929-8917 — $18

East Village — **Friend House**
370 4th Ave (bet. 26th St & 29th St.) 212-350-1838 — $22

East Village — **Love Memak**
174 2nd Ave (bet. 11th & 12 St.) 212 254-2966 — $18

East Village — **Pnme & Beyond New York**
90 E. 10th St (bet. 3rd & 4th Ave.) 212-505-0033 — $35

Lower Manhattan — **10 Below (Ice Creem)**
10 Mott St (bet. Worth St & Chatham Sq.) 212-965-1330 — $7

Lower Manhattan — **Aux Epices**
121 Baxter St (bet. Canal & Master St.) 212-271-9565 — $20

Lower Manhattan — **Eggloo**
60 Mulberry St. (bet. Mosco St & Bayard St.) XXX-XXX-XXXX — $8

Lower Manhattan — **Laut**
15 E. 17th St (bet. Union Sq. & Broadway) 211-206-8383 — $15

Lower Manhattan — **LuAnee s Wild Gieger**
380 Broome St. (near Mulberry St.) 212-386-1683 — $18

Lower Manhattan — **Pig and Khao**
68 Clinton St. (near Rivington St.) 212 920-4485 — $20

Lower Manhattan — **Yushi**
250 Vesey St. (World Financial Center 212 742 2150 — $12

Tribeca — **Khe-yo**
157 Duane St (bet. Hudson St & W Broadway) 212-587-1088 — $30

Brooklyn — **Blue Ribbon Brasserie**
280 5th Ave (bet. 1st St & Garfield Pl.) 718-840-0404 — $55

Brooklyn — **Kiwiene**
947 Union St. Brooklyn NY 11215 718-230-3612 — $35

Brooklyn — **Pokito**
156 South S de 4th St (bet. Bedford & Driggs) 347 308-1542 — $20

Brooklyn — **Purple Yam**
1314 Cortelyou Rd (bet. Argyle & Rugby Rd.) 718-940-8181 — $30

Queens — **CBao***
73-20 Grand Ave. Maspeth NY 718-896-1638 — $10

Long Island — **TOKU**
2014C Northern Blvd Manhasset, NY 11030 516-627-8858 — $55

New Jersey — **AOZORA Restaurant**
407 Bloomfield Ave. Montclair NJ 07042 973-233-9400 — $30

New Jersey — **Biegs Burgers**
249 Main St Fort Lee NJ 07024 201-912-8454 — $10

New Jersey — **the tea bar**
1536 Palisade Ave #4 Fort Lee NJ 07024 201-944-3102 — $10

* Chopsticks NY available to pick up

subway cinema
NYAFF
NEW YORK ASIAN FILM FESTIVAL 2017
JUNE 30 - JULY 15
Dive headfirst into the raging sea of talent from mainland China, Hong Kong, Japan, South Korea, Taiwan, and across South East Asia, a diorama of richly creative voices unafraid to stoke controversial subjects and explore complex emotions.
TICKETS ON SALE EARLY JUNE
A complete brochure with synopses and showtimes will be available at the Film Society two weeks prior. This information will also be available at www.subwaycinema.com and www.filmlinc.org
the Film Society
June 30 - July 13
SVA Theater (333 W 23rd Street) July 14 -15

Entertainment Event / Leisure

Exhibition

June 17-July 7 FREE
Summer Group Exhibition by Japanese Artists in NY
Mekari Japanese Antiques and Fine Art

Mekari is hosting its annual group exhibition featuring seven Japanese artists based in New York: Kuchiro Adachi, Mitsutaka Konagi, Reina Kubota, Shu Ohno, Hiromitsu Kuroo, Sonomi Kobayashi, and Takahiro Yamamoto. Featured works are sculptures, paintings, drawings and mixed media where the artists express their individual characters in one share space. Opening reception will be held on June 17 in which Japanese sweets made by Miyuki Hyodo, a Japanese confectioner, will be served along with Japanese tea.

Location: 97 3rd Ave., (bet. 12th & 13th Sts.), New York, NY 10003
TEL: 212-995-5888
www.themekari.com

Performance

June 18
Salon Series #60: Japanese Dance from Kabuki to Contemporary
Sachiyo Ito and Company

Sachiyo Ito and Company will hold the 60th Celebration Concert of "Salon Series" with dance performances and live music featuring guest artists from Japan and New York and the Dancejapan ensemble. Salon Series is a series of performances and lecture demonstrations on the performing arts of Japan, and it has educated and inspired New York audiences for 18 years. The program will include Kabuki dances performed by Shogo Fujima from Japan and contemporary works choreographed by Ito in collaboration with artists from past Salon Series, accompanied by cello, bass, and various instruments. This event is supported by Consulate General of Japan in New York.

Location: Baruch Performing Arts Center
55 Lexington Ave., (bet. 24th & 25th Sts.), New York, NY 10010
TEL: 212-352-3101 / www.dancejapan.com

Event

June 3 & 4
Grand Opening/10th Anniversary Campaign
Ramen Setagaya, St. Marks

To commemorate its 10th anniversary, Ramen Setagaya's St. Marks location is offering the first 10 customers on June 3 and 4 a free glass (about 180 ml) of sake with a dinner order of $50 or more (please mention the Chopsticks NY ad). The restaurant recently underwent a full renewal and the new menu offers the authentic taste cultivated by chefs who trained at Tokyo's Setagaya. Particularly recommended is the NY-exclusive mazemen, which packs a punch with its coriander and garlic.

Location: 34 St. Marks Pl., (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-387-7959

June 19
Parent and Child Gymnastics/Yoga Trial Class
Japanese Children's Society

Japanese Children's Society is offering a discount to Parent and Child Gymnastics/Yoga Trial Class participants. The class will be held on Saturday, June 10 from 9:30 am-11 am for kids ages 1-2 1/2. Also, childcare workers with over 30 years of experiences will have a consultation about child care in the U.S. To register, call 201-947-4707 or email ringo.nyikuri@gmail.com up to three days before the event with your name, your child's name and age, and your phone number.

Location: 2460 Lemoine Ave., (at Washington Ave.)
Fort Lee, NJ 07024
TEL: 201-947-4707
www.japaneseschool.org

June 14
SAPPORO Premium Black Beer Day
Umino Ie

Umino Ie restaurant is popular for its home-style Japanese dishes made with locally sourced ingredients. On June 14, they are offering SAPPORO Premium Black beer for $6 (Reg. $8) plus a Buy 1 Get 1 Free Special. SAPPORO Premium Black is SAPPORO's first dark beer crafted with roasted dark malts and refined hops. The flavor is bold, crisp and smooth with a distinct coffee and chocolate taste. Mention Chopsticks NY when ordering to enjoy this

offer
Location: 86 E. 3rd St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 646-654-1122

Happenings

30% Off Vitamin C Anti-Oxidant Facial Treatment
Spa Karen NY

Spa Karen NY is run by an experienced Japanese aesthetician, who examines each client's skin condition thoroughly and provides the best treatment option. This June, Spa Karen NY is offering a Vitamin C Anti-Oxidant Facial at 30% off (Reg. $160). The treatment helps the skin recover from UV damage and tightens the skin pores by removing unwanted agents and keratin from the skin surface. The Vitamin C formula is permeated with an appliance that emits a microcurrent. Don't forget to mention Chopsticks NY when making an appointment.
Location: 15 W. 44th St., 10th Fl., (bet. 5th & 6th Aves.)
New York, NY 10036
TEL. 212-729-8521
www.spakarenny.com

20% Off Straight Perm Treatment
GARDEN NEW YORK

GARDEN NEW YORK is a hair salon in the West Village with experienced stylists who have worked in Japan and New York. Each stylist customizes hair styles to each client's individual needs. During the month of June, they are offering 20% off their hair cut and straight perm treatment (Reg. $200-400) for first time customers. To redeem this offer, don't forget to mention Chopsticks NY when making an appointment. This offer is only available on weekdays.
Location: 323 W. 11th st., (bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL. 212-647-9303 / www.garden-nyc.com

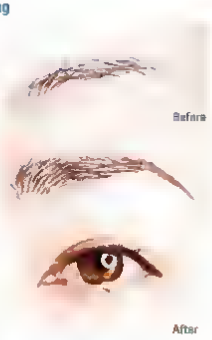
$30 Off Hair Service for New Customers
KEN Shigematsu

With three decades of experience in Japan and New York, KEN Shigematsu currently works as a freelance hair dresser in New York City. He is now promoting a gray hair treatment that blends the target color with your gray hair within 5 minutes. The treatment is to give people a natural, handsome look without a dramatic change. Also, for new customers, KEN Shigematsu takes $30 off all services. To enjoy this discount, be sure to mention Chopsticks NY when you make an appointment.
Location: 123 5th Ave., (bet. 19th & 20th Sts.), New York, NY 10003
TEL. 646-234-1134

$199 Customized Whitening Trays with 2-week Whitening Gel
Waterside Dental Care

Dr. Jean Furuyama and Dr. Clara Lee joined together in 2006 to create Waterside Dental Care. The two experienced and skilled dentists constantly introduce new technology and improve their services while cherishing person-to-person care. This summer, they are offering customized trays and 2-week Whitening gel for $199 (Reg. $600). To receive this offer mention Chopsticks NY when making an appointment.
Location: 10 Waterside Plaza, New York, NY 10010
TEL. 212-683-6260 / www.watersidedds.com

$100 Off Microblading
ARTISTRYISM



For people struggling to perfect their eyebrows, look no further, choose microblading to solve your eyebrow drawing issues. The microblading technique creates a natural finish, which contrasts to the conventional tattoo eyebrows and lasts about 2-3 years. At ARTISTRYISM, a licensed Japanese makeup artist Miyu Asakawa helps create the perfect eyebrows by examining the client's facial structure, hair flow and color. She is offering $100 off her microblading service (Reg. $480) which includes retouching within 4-6 weeks. The offer ends July 30. To receive this discount, don't forget to mention Chopsticks NY when making an appointment.
Location: 748 Union St., (at 6th Ave.)
Brooklyn, New York 11215
TEL. 917-405-6639
www.miyuasakawa.biz

Free Beer or Soft Drink with Ad
DRUNKEN DUMPLING

East Village dumpling specialty shop DRUNKEN DUMPLING has a special offer for Chopsticks NY readers during June. If you bring in its advertisement from the magazine, you can receive a free beer or soft drink. Famous for its *XL XLB* (extra large soup dumpling), DRUNKEN DUMPLING has "healthy and delicious" as its motto. It purchases ingredients directly from farmers and makes dumplings with no MSG or other additives. In addition, the soup is filled with collagen so it's really good for your skin!
Location: 137 1st Ave., (bet. St. Marks Pl. & 9th St.)
New York, NY 10003
TEL. 212-982-8882
www.drunkendumplingny.com

House Foods

Choose from:
Spicy Miso
Shoyu
Tonkotsu

Savory, BOLD flavor

with every slurp!

Create your own delicious bowl with our
Tofu Shirataki Ramen Kit -
just add toppings!

Get Your Noodle On.

house-foods.com

Available at select Asian supermarkets.

The oldest Japanese grocery store in the U.S.

2ND FLAGSHIP STORE GRAND OPENING!

Our second flagship store carries many of the popular items available at our main store, such as Katagiri's original goods (Katagiri Premium Series), perishable foods freshly prepared sushi, ready-made dishes and bento in a much wider selection In addition, your visit to Katagiri will be more exciting and satisfying with a rice ball shop and a ramen joint housed within the store It is conveniently located near Grand Central Station, so stop by during your commute lunch break, or anytime between 8am to 10pm

片桐 SINCE 1907

KATAGIRI
—JAPANESE GROCERY—

Enjoy Our Events!

We will hold many regular events at our store like regional products exhibitions, tuna cutting performances, and more!

The oldest Japanese grocery store in the U. S. in continuous operation.

KATAGIRI BROTHERS INC. was established in 1907 as the first Japanese grocery store in New York by the two brothers who emigrated from Japan In the early years, there weren't many Japanese people in New York so they catered to the local customers with fine imported goods such as coffee and tea in addition to Japanese groceries They also supplied food and drinks for steamships as a ship chandler and grew their business to boast a wide range of products, from groceries to tableware as well as books and clothes The store continued to operate throughout the wars and today Katagiri is cherished by both Japanese locals and New Yorkers as a grocery store that specializes in Japanese food

370 Lexington Ave. #107 (at 41st St.) 917-472-7025 Open 7 days 8am-10pm www.katagiri.com